

Gluten-Free Baking for the Holidays: 60 Recipes for Traditional Festive Treats

Jeanne Sauvage

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Jeanne Sauvage : Gluten-Free Baking for the Holidays: 60 Recipes for Traditional Festive Treats before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Baking for the Holidays: 60 Recipes for Traditional Festive Treats:

32 of 32 people found the following review helpful. The best gluten free baking book.By R. ZimmermanAs a pastry chef who has become gluten intolerant, I have high standards when it comes to baked goods. Jeanne's All-Purpose Flour Mix is wonderful and her recipes work beautifully. I have experimented extensively in the past with other flour blends and recipes with very mixed results, despairing of ever being truly happy with my efforts. Jeanne suggests that you use finely milled flour, and I agree. Authentic Foods flours are finely milled and very much worth having when creating delicately textured cakes and breads. I am happy that the book has weights as well as cup measures. It is worth having a simple scale when baking because measuring by volume is often inaccurate, causing poor results. The pie crust is so good that my family did not know that their Thanksgiving pumpkin pie was gluten free! This book is NOT just for holiday baking, and I look forward to using it all year long.3 of 3 people found the following review helpful. A MUST-HAVE FOR FUNDRAISERSBy MASmithThis book brought in fundraising revenue we would not have had otherwise. When we advertised the bake sale, we mentioned that gluten-free items would be for sale, listing five or six items from the book that we were going to make. The phone rang off the hook with people wanting to place special orders ahead of time. We easily pulled in \$200 more than we would have without the gluten-free items. We also had a plate of taste-test bits - and everyone was surprised at how good and moist (and not "blechhh") the baked

good were. Partners of gluten-free eaters can now enjoy baked good without dividing the house or the dinner able with special nutrition needs. 1 of 1 people found the following review helpful. This book is as awesome as the other one By TopsQueen I have the Gluten Free wishbook. My daughter-in-law almost cried when I made her donuts. When I made my sons partner cake donuts they went out and bought the book. I am most cried when I made maple bars. And I bake not fry them. This book is as awesome as the other one. I made Krumkake today. I posted the picture that someone was delighted. She thought she would never have Krumkake again I've had to reassemble her flower a couple of times. I got a kitchen scale that measures very well here on . I'm looking forward to enjoy more of her recipes. Not one has been a let down yet. Right now I'm watching my carbs. But on my meal off guess what!

The holidays are a time to celebrate and indulge in baked goods warm from the oven. Unfortunately for the gluten-sensitive, seasonal pleasures such as sugar cookies and mincemeat tarts have been off-limits. Not anymore! Jeanne Sauvage, author of the popular blog Art of Gluten-Free Baking, has perfected 60 gluten-free recipes with all the flavors of their wheat-filled counterparts. Also included are tips on how wheat-free ingredients work and Jeanne's own gluten-free flour mix. With favorites like apple pie, plum pudding, rugelach, buccir;che de Noeuml;lmdash;even a gingerbread housemdash;everyone can pull up a chair to the holiday table with comfort and joy.

"This new baking book by baking expert Jeanne Sauvage makes it easy for everyone to enjoy classic holiday treats with 60 recipes that range from party snacks and dinner rolls to classic holiday cookie recipes. "--Daily Meal, Top 25 Cookbooks of the Year (2012)"Her passion for gluten-free baking shines in her cookbook. Parents and their kids will love making and baking her delectable treats to celebrate throughout the holiday season."--PBS Parents"With recipes for everything from spritz cookies to buccir;che de Noeuml;l, Sauvage's book shatters the assumption that if you can't eat wheat, you can't eat well during the holidays."--San Jose Mercury News"The surprising thing about Sauvage is that her cookies and cakes and other treats (and I have reached for many a second helping at various Seattle events over the years) are reliably the best on the table even when they're up against traditional gluten-full baked goods." --Seattle TimesAbout the AuthorJeanne Sauvage has devoted herself to investigating and developing new gluten-free recipes. She lives in Seattle, Washington. Clare Barboza is a Seattle-based food photographer.