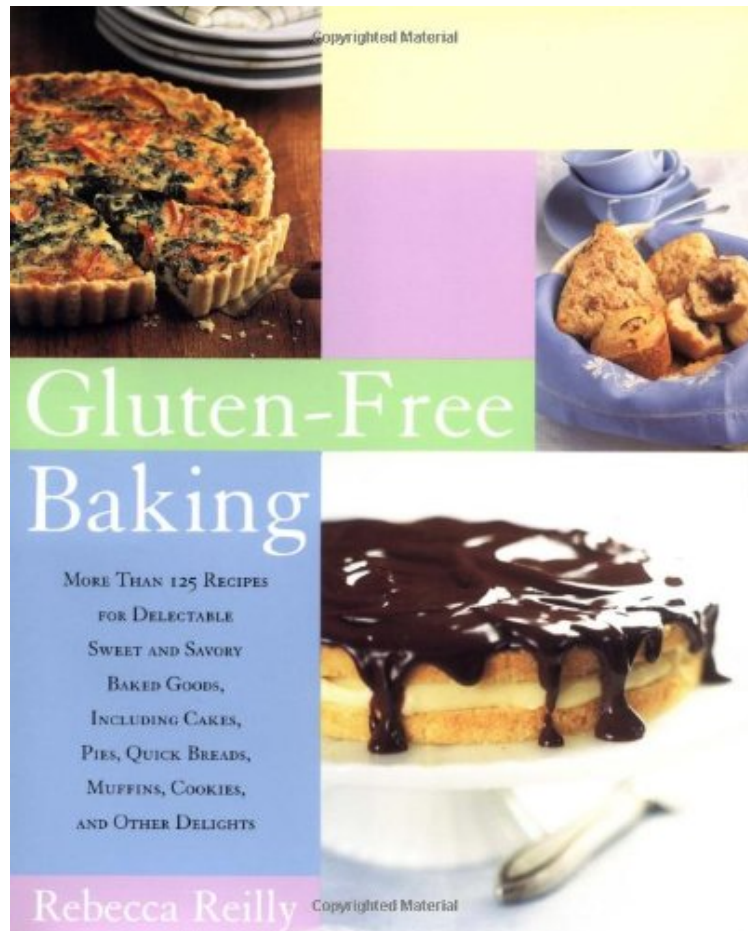


[Library ebook] Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights

Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights

Rebecca Reilly

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Rebecca Reilly : Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights:

1 of 1 people found the following review helpful. Great recipes and GF pantry listsBy JillinoisRNWhile I didn't see any yeast bread recipes, there are many other baking recipes from cookies and muffins to brownies and cakes, and quick breads. I made the blueberry cake recipe (but divided it into cupcakes) and they were/are really good. It was my

first run at GF baking, and I actually LIKE the cupcakes- not just find them an OK substitute. I used a commercial blend for the flour blend (Mama's Almond Blend), and almond flour- along with everything else. The baking times were different (I used frozen berries- so may have affected the time), but once they were 'toothpick clean' they were really good. There was a bit of the batter left over, and I nuked it- and it came out well also. There are many recipes I'm looking forward to trying. It's a great cookbook for someone who is just getting started in GF baking. 0 of 0 people found the following review helpful. GREAT Gluten Free cookbook By Dani M Love, love, love this cookbook. I stopped eating refined sugar and gluten almost two years ago and try to stick with Paleo as much as possible. Although this cookbook doesn't offer all of that, I tweak the recipes and adjust accordingly when it calls for sugar. I also replace a lot of the heavy cream with other liquids such as coconut milk, almond milk or whatever else. I have been looking for a fantastic scone recipe. I had a great one using regular sugar and flour and the one in this cookbook is almost identical to that one, but of course gluten and refined sugar free. I am so elated. For me, it was worth purchasing this cookbook for that recipe alone. No, but really, there are tons of winner recipes in here. There's everything from breakfast pastries to cookies, tarts, puddings and crepes. I really enjoyed reading about her journey in the cooking and baking world studying in France. I knew right away she was going to have fantastic recipes in this book. She details everything and it's quite fascinating to read. I highly recommend it. 0 of 0 people found the following review helpful. Gluten-free baking recipe book By Robyn Elam This is such a fun book. It holds a special place on my bookshelf. Colorful recipes and great ideas are wonderful for gluten-free people like me. When flour is required, I only use gluten free and my husband cannot tell the difference, except in chocolate chip cookies, but he has been eating those for over 40 years, so he's an expert on how they should taste.

If you are among the 1 in 250 American adults intolerant to gluten or allergic to wheat, you know how frustrating it can be to crave -- but not be able to have -- a buttery scone or a slice of warm pie. And if you have kids who are gluten-sensitive, you know how much they miss being able to bite into a chewy chocolate chip cookie when they come home from school or share a friend's birthday cake. Now you don't have to sit wistfully by while family and friends indulge in dessert or other confections. Inspired to create delectable treats for her own gluten-sensitive family, Cordon Bleu-trained chef Rebecca Reilly believes that eating should be a pleasure, no matter what your dietary issues are. In *Gluten-Free Baking*, she shares more than 125 recipes for sweet and savory baked goods, from crispy cookies and meltingly tender muffins to elegant tartlets and quiches and stunning layer cakes. Baking without wheat can be notoriously tricky, but by using Reilly's detailed step-by-step recipes, anyone will be able to turn out moist Pumpkin Bread and tender Sour Cream Coffee Cake. S'mores made with gluten-free Graham Crackers, Crisp Ginger Molasses Cookies, Lemon Squares, and Pound Cake are kid- and family-pleasing favorites that will no longer be off-limits. And no one who tastes the glorious Chocolate Pecan Torte, Ginger Brie Quiche, or homey Blueberry Pudding Cake will ever think they're missing something by eating gluten-free. In addition, you'll find specifics on everything you need to know about gluten-free baking but were afraid (or didn't know enough) to ask, including how to stock a gluten-free kitchen, tips, techniques, and sources for ingredients, plus a list of resources and information on celiac disease and gluten sensitivity. Tempting color photographs show you that these are desserts with eye as well as mouth appeal. With *Gluten-Free Baking* you'll never again miss out on the opportunity to feast on sinfully rich desserts!

From Library Journal Reilly, host of the PBS series *New England Cooking*, is a former chef who trained at the esteemed *Le Nêtre Pâtissier* in Paris. She first started preparing wheat-free recipes for some of her catering clients and continued when her son was found to have many food allergies. Her book includes both savory recipes, such as Spinach and Pepper Quiche, and sweet ones, from Walnut Orange Biscotti to Tarte Tatin. Reilly writes well, and she offers invaluable information on baking techniques, along with somewhat more sophisticated recipes...highly recommended for subject collections. Copyright 2001 Reed Business Information, Inc. About the Author Rebecca Reilly, a Cordon Bleu- and Le Nêtre Pâtissier-trained chef, is the former owner of the Madd Apple Café and Rebecca's Kitchen, a catering firm and cooking school in Portland, Maine. Reilly also received a chef's diploma from Madeleine Kamman's Modern Gourmet Cooking School in Boston, and for ten years was regularly featured as the on-air chef on Maine's NBC affiliate, WCSH. In addition, Reilly hosted the popular public television series *New England Kitchen*. She is currently a private caterer and nutritional consultant. Reilly and her two children, all of whom are gluten-intolerant, live in Yarmouth, Maine.