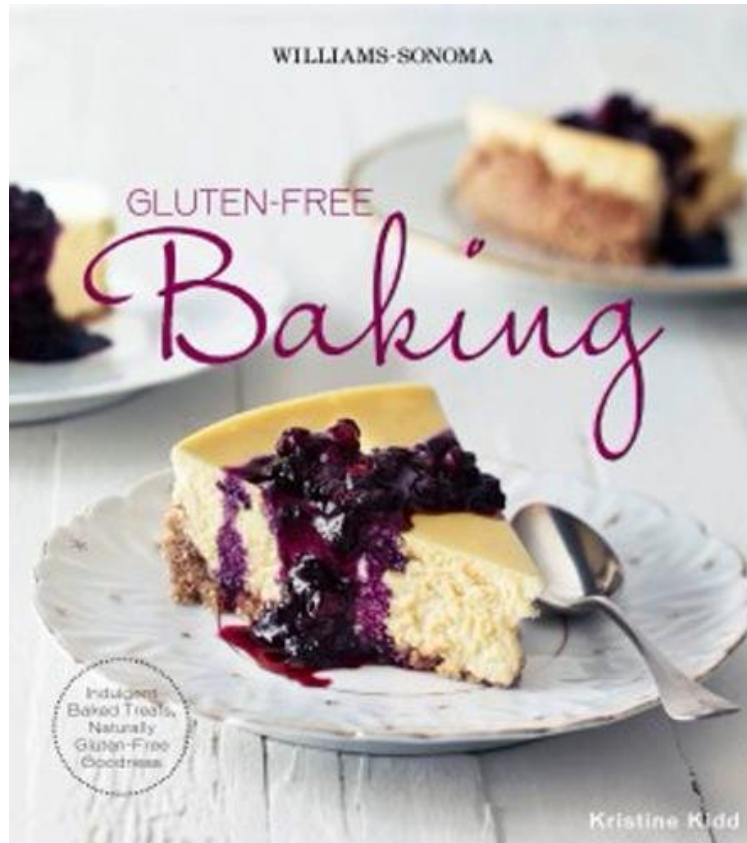


[FREE] Gluten-Free Baking (Williams-Sonoma)

Gluten-Free Baking (Williams-Sonoma)

Kristine Kidd

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Kristine Kidd : Gluten-Free Baking (Williams-Sonoma) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Gluten-Free Baking (Williams-Sonoma):

3 of 3 people found the following review helpful. I'll be giving this as gifts--Great baking cookbook!By Hannah SomersThis is a GREAT gluten-free baking book. It has the best brownie recipe in it, among other things. I've tried about 10 recipes so far and all are excellent, loved by even those not gluten-free. There aren't a whole lot of recipes in it, , maybe 100 at most (I haven't counted), but each one is a gem.5 of 5 people found the following review helpful. This is an amazing book - wonderful recipes for desserts whether or not ...By MeJThis is an amazing book - wonderful recipes for desserts whether or not you need to bake gluten-free. I love how the author guides you step by step - from finding the ingredients to presenting the final product. I love this book!!!4 of 5 people found the following review helpful. I've used the cookbook four times with no success. ...By laguna88I've used the cookbook four times with no success. Even after contacting the author for clarification of instructions my flat bread was so flat and hard we couldn't cut it with a knife or eve gnaw it without breaking teeth. Dumpster ware....

A diverse collection of recipes that are naturally gluten-free, but just as tempting as traditional baked goods. Many

expect gluten free baked goods will be less delicious and satisfying than those baked with wheat flour. Not so with these recipes, which are just as over-the-top delicious as any you would find in a bakeshop display case. Author Kristine Kidd is a former editor at Bon Appetit and a gourmet chef. When she learned that she had celiac disease, she made it her mission to learn to eat and cook as well as she had before, without skimping on healthy ingredients or flavor. Recipes span a range of baked goods, from breakfast items and crusty breads to cookies and cakes, pies and quiches and other baked deserts. All of them utilize naturally gluten-free ingredients like eggs, cream, butter, oats, buckwheat and more, with an eye towards avoiding processed substitutes and embracing whole grains. With details on how to set up a gluten-free pantry and an ingredients primer, you'll be armed with everything you need on how to be healthy and gluten free, without sacrificing taste and texture of your favorite foods.

About the Author After recently discovering that she had celiac disease, and facing significant changes to her lifestyle, Kristine Kidd had only one objective: to eat as well as she always had. Kristine was the food editor of Bon Appetit magazine for more than 20 years. She has written five cookbooks, including *Weeknight Fresh Fast* and *Weeknight Gluten Free* and blogs about cooking and gluten-free living at www.kristinekidd.com. Excerpt. © Reprinted by permission. All rights reserved.

Chocolate Walnut Brownies

8 oz (250 g) bittersweet or semisweet chocolate, chopped
6 tablespoons (3 oz/90 g) unsalted butter, cut into pieces
¾ cup (6 oz/185 g) firmly packed brown sugar
2 large eggs
1 teaspoon pure vanilla extract
2 tablespoons unsweetened cocoa powder
1 tablespoon sorghum flour
1 tablespoon tapioca flour or potato starch
1 ½ teaspoon kosher salt
1 cup (4 oz/125 g) walnuts, toasted and coarsely chopped

* Makes 1 dozen brownies.

1. Preheat the oven to 350°F (180°C). Line an 8-inch (20-cm) square baking pan with foil, letting some excess foil extend up 2 opposite sides of the pan. Butter the foil.
2. In a saucepan over low heat, melt the chocolate and butter until smooth, stirring constantly. Remove the pan from the heat, add the brown sugar, and stir well. Stir in the eggs, 1 at a time, then stir in the vanilla. Add the cocoa powder, sorghum flour, tapioca flour, and salt and whisk vigorously until the batter is silky and no longer grainy, at least 1 minute. Stir in the walnuts. Scrape the batter into the prepared pan.
3. Bake until the brownies are just set in the center and a toothpick inserted into the center comes out with moist crumbs, 25–30 minutes. Let the brownies cool completely in the pan on a wire rack.
4. Holding the ends of the foil, lift the brownies onto a cutting surface. Peel back the foil sides. Using a large, sharp knife, cut into 12 rectangles. Store at room temperature, covered with foil, for up to 3 days, or freeze for up to 1 month.