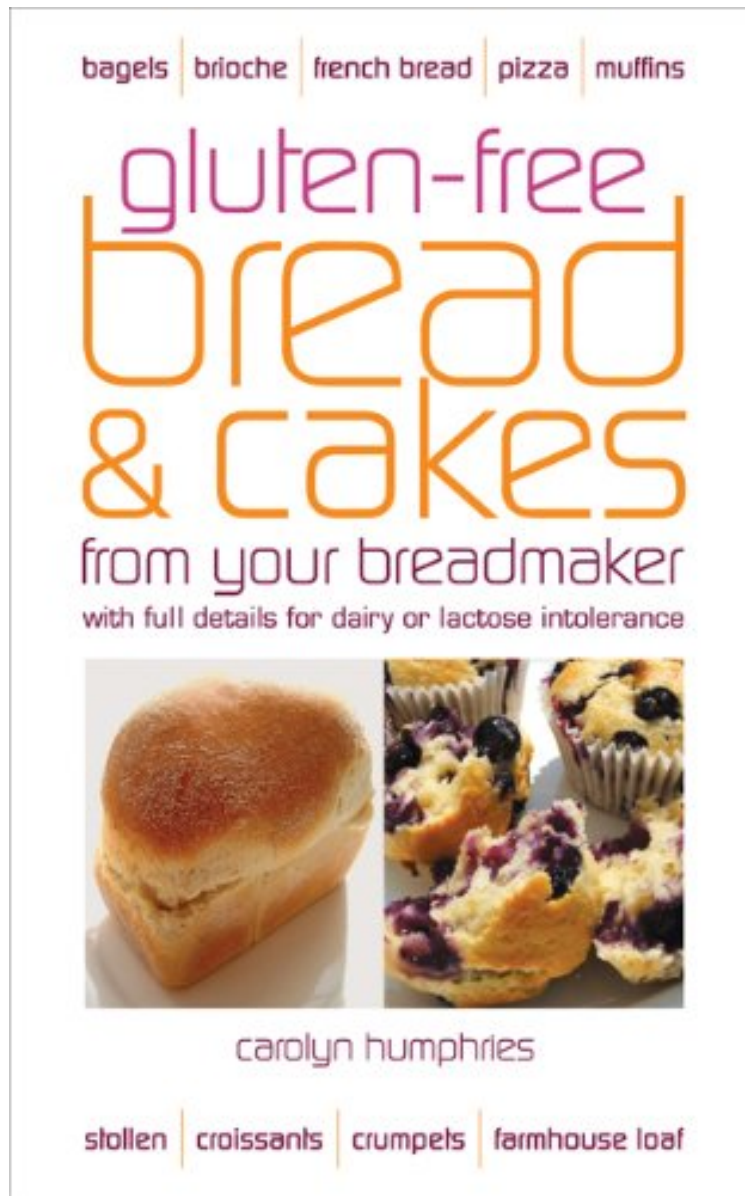


[Free pdf] Gluten-Free Bread Cakes from Your Breadmaker (Real Food)

## Gluten-Free Bread Cakes from Your Breadmaker (Real Food)

Carolyn Humphries

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#2851653 in Books imusti 2010-03-01Original language:EnglishPDF # 1 .50 x 5.20 x 8.40l, .55 #File Name: 0572035691160 pagesFoulsham Co Ltd | File size: 52.Mb

**Carolyn Humphries : Gluten-Free Bread Cakes from Your Breadmaker (Real Food)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten-Free Bread Cakes from Your Breadmaker (Real Food):

2 of 2 people found the following review helpful. An interesting variety of recipes from a British point of view.By

Kindle Customer An interesting variety of recipes. This is a British publication with translations for Americans in parenthesis. Very helpful, but makes for a slower use of the recipe. Also, for some of the recipes you use your bread machine just to mix the dough and then have to do other things and put it in the oven. The bread machine is not the most efficient dough mixer, so that's a little disappointing. I've only tried one recipe so far and it was good, just not as sweet as I'm used to. That's not a negative, though, as it wouldn't hurt to consume less sugar. :) Overall, I think it is worth the price and the place with my other appreciated cookbooks. 5 of 5 people found the following review helpful. Gluten free bread recipes By normj An excellent recipe book for gluten free baking. Enough variety to cover any taste. The cakes are very good, too. 0 of 1 people found the following review helpful. why the one star rating By Peggy Kidwell This was the worst cook book ever. I made two of the breads and throw them away they were not fit to eat. Save your money on this one.

If you've been yearning for the taste and textures of real breads then here they are - but gluten free. Truly amazing alternatives! 'The milk loaf is the nearest thing I've had to a proper white loaf since I've been on my wheat-free diet. It smells and tastes delicious and the texture is exceptional.' This is one of the quotes from people who have used my recipes in their breadmaker and have eaten the breads to test the recipes. There are some truly wonderful loaves here. Wheat-free bread doesn't get better than these recipes.

About the Author Carolyn started her career at the top working as Head Chef for a restaurant but eventually switched to journalism where, in 1977, she was able to combine her love of food with her flair for words when she became Deputy Cookery Editor for Woman magazine. Over the years she has freelanced for numerous women's, parenting, education, food and lifestyle magazines as well as for PR companies specialising in food, nutrition and health. She has written over 40 books and has taught both cookery and journalism at further education level. She has written many books for Foulsham and sold over 92,000 books in 2006 alone.