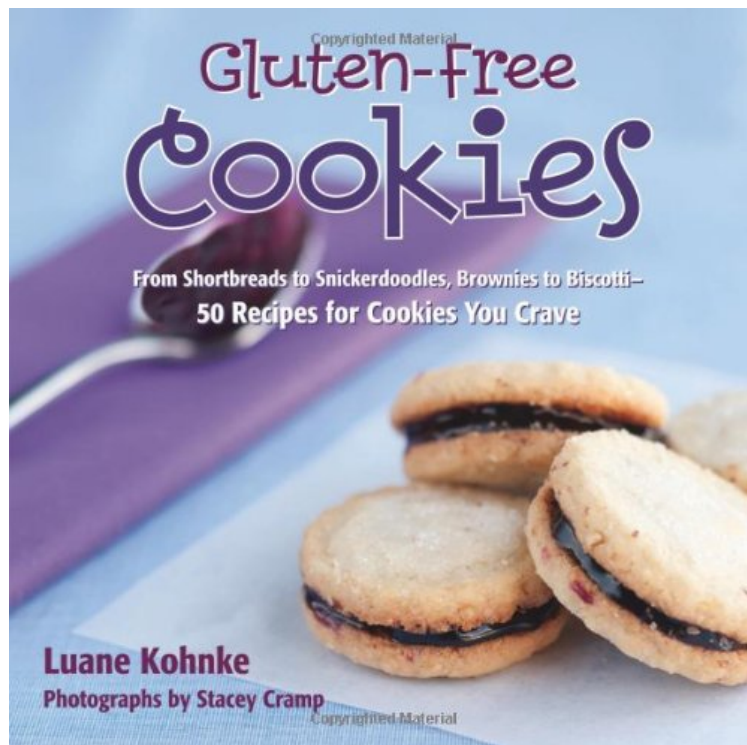


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Luane Kohnke : Gluten Free Cookies: From Shortbreads to Snickerdoodles, Brownies to Biscote-50 Recipes for Cookies You Crave before purchasing it in order to gage whether or not it would be worth my time, and all praised Gluten Free Cookies: From Shortbreads to Snickerdoodles, Brownies to Biscote-50 Recipes for Cookies You Crave:

0 of 0 people found the following review helpful. Awesome cookies.By Jahmal WineglassThe recipes in this book are awesome.0 of 1 people found the following review helpful. Have yet to bak, weather been too hot - ...By Maril THave yet to bak, weather been too hot - now that it hassled dow am anxious to bake some of these delicious looking cookies,2 of 3 people found the following review helpful. Yum, yum followed by...another yum!By Eric WestA great cookbook for your gluten-free friend, neighbor or in my case wife. Nice to have so many tasty choices.

Cookies are one of lifes greatest pleasures. Whether you prefer them warm and gooey fresh from the oven, hearty and crunchy as a satisfying snack, or dainty and delicate for a fancy occasion, Gluten-Free Cookies has the perfect cookies for you. These scrumptious cookies are a welcome delight, whether you observe a gluten-free diet or not. Youll find recipes here to satisfy all your cookie cravings. Indulge in ginger molasses cookies just like Grandmas, perfectly tart lemon squares, butter and sugar cookies that melt on your tongue, rich and fudgie brownies, decadent and unusual varieties for entertaining and gift-giving, and a whole range of other perfect treats.

Kohnke loves her cookie art and approaches it with humor and zest. This is a lovely addition to any library, whether gluten-free or not. --In *Mama's Kitchen* Presenting 50 recipes, each with a full-page color photograph, along with a gluten-free primer that explains ingredients such as xanthan gum, and a selection of gluten-free products, Kohnke's first effort is a serious contender in the busy field of gluten-free baking books. Kohnke presents classic cookies (Shortbread Galettes; Chocolate Chip and Pecan), children's favorites (Sweet Cinnamon Snickerdoodles; Decorated Cookie Cutouts), fruit-based cookies (Lemon Drops; Frosted Pumpkin Currant Spice Cookies), bars (Double-Chocolate Brownies with Walnuts; Rocky Road S'Mores Bars), an entire chapter of creative flour-free meringues, and celebration-worthy confections like French Chocolate Macaroons and Pecan Wedding Cakes. The recipes use Kohnke's own gluten-free flour blend, which contains brown rice flour, potato starch, tapioca flour, and almond flour, chosen by her taste testers as the closest to wheat flour in taste and appearance. This blend can be mixed in advance, and she provides conversion information for readers wishing to modify wheat-based recipes. Many of the recipes use no flour at all, but this isn't a diet book: butter, eggs, and sugar appear in most recipes, and nutritional data is not included. With clear, concise instructions and beautiful photographs, *Gluten-Free Cookies* will appeal to novice and experienced bakers alike. --Publishers Weekly

Here's the latest cookbook to address the gluten-free craze: Luane Kohnke's *Gluten-Free Cookies*, which features 50 recipes for everything from sugar cookies to lemon squares to biscotti. Using ingredients like rice flour, potato starch, and tapioca flour, she offers tasty alternatives for favorite baked goods that would otherwise be off-limits. So if you're following a gluten-free diet and craving homemade chocolate chip cookies and brownies, there's no need to miss out --Real Simple.com - March 29, 2011

We'll assume you know us well enough to know that we've never met a cookie we didn't like. So we're eager to see this cookbook hit stores March 2011. The book description sounds like something right up The Lab's alley: The recipes in this book are designed to create the very best, tastiest cookies that just happen to be gluten-free..... We're intrigued...explore more on Luane Kohnke's website! --The Gluten Free Lab.com - January 26, 2011

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About the Author Luane Kohnke has been an accomplished, gourmet cookie baker for more than 20 years. She has studied baking techniques and restaurant management at the Institute for Culinary Education in New York City. She writes a blog about cookie baking at luanekohnke.com. Two of her cookie recipes were featured in the 2009 holiday cookie section of *The New York Times* online edition.