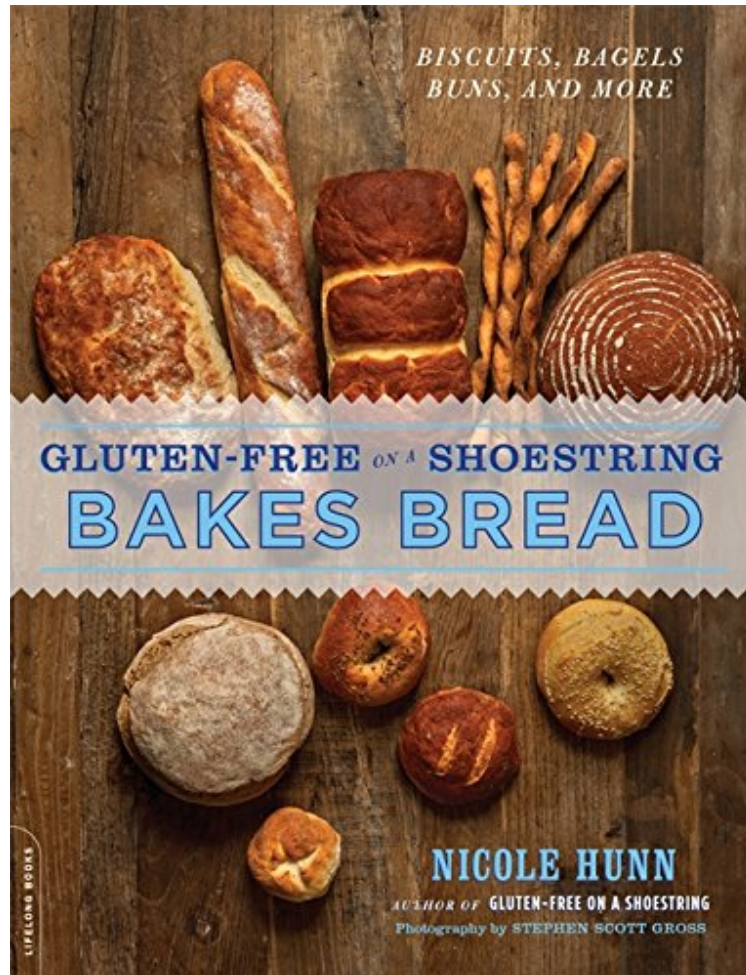


[Ebook pdf] Gluten-Free on a Shoestring Bakes Bread: (Biscuits, Bagels, Buns, and More)

## Gluten-Free on a Shoestring Bakes Bread: (Biscuits, Bagels, Buns, and More)

Nicole Hunn

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#17725 in Books Nicole Hunn 2013-12-10 2013-12-10 Original language: English PDF # 1 9.13 x .75 x 7.001, 1.45 #File Name: 0738216852304 pages Gluten Free on a Shoestring Bakes Bread Biscuits Bagels Buns and More | File size: 51.Mb

**Nicole Hunn : Gluten-Free on a Shoestring Bakes Bread: (Biscuits, Bagels, Buns, and More)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Gluten-Free on a Shoestring Bakes Bread: (Biscuits, Bagels, Buns, and More):

2 of 2 people found the following review helpful. Great cookbook for bread baking By Greg Great cookbook for bread baking. It is not for bakers who want quick results as recipes are a bit more time consuming. It is for bakers who want to understand techniques and strive to keep on improving gluten free bread to make sure it is a wonderful part of our meals. Great bread takes time, testing, a little luck and the ability to adapt to changing environments. The author cites in her Beginning Essentials chapter significant contributors to traditional bread baking: Peter Reinhart, Rose Ley

Berenbaum and Nick Malgeri. The Shoestring uses theories of traditional bread baking and incorporates them into her book. Her techniques are (from the books that I have read) original for gluten free and the results are well worth it. I want to understand and use the great work that she has done and build upon it. Not everything may work 100% of the time and I need to adjust for dairy free as well (pea protein instead of whey, coconut oil and avocado instead of butter). It is well worth the efforts to understand and use the great work that she has done and build upon it. Summary: This book is not for everybody because many of the recipes take some time and maybe some tweaking for personal preference, but it is a valuable contribution to the bread baking world. My book is dog eared and already beaten down. Thank you!!!!4 of 4 people found the following review helpful. I have come to really like this cookbookBy Diane T. ShawI have come to really like this cookbook. It was a bit overwhelming in the beginning, getting all the ingredients for the mixes before hand, but now that I am used to it I love the ease and versatility of the flour mix. I love the Hawaiian rolls recipe and the pretzel recipes. It is hard to make a good gluten free bread and this book makes it possible. Just give it some time to get the hang of it and then it will become second nature to make yummy GF bread!130 of 137 people found the following review helpful. Another great cookbook from Nicole Hunn!By Carole WootenI am rating this cookbook 5 stars. It is more involved than her previous 2 cookbooks but just as straightforward and easy to follow. One thing that jumped out at me is that the recipes in this cookbooks take time. For those of us who use her previous cookbook Gluten-Free on a Shoestring, Quick and Easy: 100 Recipes for the Food You Love--Fast!that focused on quick and easy recipes that may be a shock. Good bread takes time. Many of the recipes in this cookbook are going to have a proofing time of 12 hours up to 5 days.Another major difference with this cookbook is that she uses more than just a basic all purpose gluten free flour in most her recipes in this cookbook. She several different blends of flour: gluten free bread flour, high quality all-purpose gluten-free flour, make it simpler all purpose gluten free flour, basic gum-free gluten free flour, whole grain gluten free flour, and gluten free pastry flour. These seem easy to mix with just a couple of things added to your basic all purpose gluten free flour. Which flour blend you use depends on the recipe you are making. This was slightly disappointing to me because I could not jump right in and start making some of the recipes. I need to order a couple of things in order to make the bread flour. There are some recipes towards the back of the cookbook that do use a basic all purpose gluten free flour.The cookbook is simple to follow with some photos. Each recipe does not have a photo but there are quite a few in the book. There are quite a few photos in the section of the book where she illustrates shaping the dough which I greatly appreciate. I have made the recipe for Glazed Yeast-Raised Donuts found in the book but I used Better Batter with not addition in place of the Gluten Free Bread Flour and they were delicious. I bet they would be even better if I have made the bread flour that the recipe calls for....oh well, what can I say I am a kitchen rebel!The back of the book has some resources to help you figure out where to get some of the things mentioned in the cookbook. It also has a wonderful index which I find myself using all of the time in her previous cookbooks.

If you're eating gluten-free, you know the challenges of bread. You probably know where to get the packaged stuff—and you know the exorbitant cost. Maybe you've bought mixes and bread makers in a vain attempt to avoid the mystery of how to bake gluten-free at home altogether. Now, thanks to Nicole Hunn, you don't have to settle for the high price of packaged, frozen loaves. Welcome to easy, budget-friendly, delicious recipes for all your favorites, from shaped breads to flatbreads, biscuits, scones, and muffins. You'll learn to master lean crusty white bread, hearty whole-grain, fragrant cinnamon swirl, decadent cheese bread, not to mention a wild yeast starter you'll use to make everything imaginable, including a real no-rye "rye" bread. And you won't need a bread machine or any fancy supplies. Nicole covers all the essentials, including: recipes from a bread flour that makes it all work, all-purpose flour blends, a whole-grain blend, and a pastry flour; key techniques; the secrets to working ably with gluten-free dough; and even a whole section on troubleshooting, in case things go off the rails a bit. Gluten-Free on a Shoestring Bakes Bread tells you everything you need to know to make the artisan-style bread you've been missing—and at a fraction of the cost.

Living Without, February/March 2014“[Nicole is] a maven of gluten-free economy.”