

Goodness Me it's Gluten Free: Bread, Pastry, Cakes, Cookies, Muffins and more...

Vanessa Hudson

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Vanessa Hudson : Goodness Me it's Gluten Free: Bread, Pastry, Cakes, Cookies, Muffins and more... before purchasing it in order to gage whether or not it would be worth my time, and all praised Goodness Me it's Gluten Free: Bread, Pastry, Cakes, Cookies, Muffins and more...:

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With Goodness Me it's Gluten Free you can now, finally, enjoy all the baked goods that you've been missing since going gluten free! Baking gluten free has never been easier. Use the simple step by step recipes to bake delicious Bread, Pastry, Cakes, Cookies, Muffins and more. This retro styled Gourmand "Best in the World" Award winning cookbook is packed full of 60 wholesome, delicious, budget and family friendly recipes. Goodness Me's Gluten Free favourites include; Pancakes Waffles Lemon Meringue Pie Carrot Cake Chocolate Chip Cookies Quiches Spicy Fruit Bread Pumpkin Pie Blueberry Muffins Easy Bread Maker Bread You will no longer need to go hunting for hard to find ingredients or costly gluten free mixes as all the recipes in the cookbook are made with one of the two healthy gluten free base flour blend recipes that are in the cookbook. This makes baking so simple, like it used to be, just measure out the amount from the blend you need and get baking. Both blends use a combination of the following inexpensive, easy to find gluten free flours - rice, maize/corn (or substitute sorghum if you prefer), buckwheat and tapioca. Many recipes are also multi-allergy friendly e.g. dairy free, egg free. Every recipe has been created and tested by the authors in their own home to ensure that you can make it in yours without any specialist equipment. And the colour photos show just how yummy your baking will be. These recipes taste so good you won't know you're eating gluten free!

About the AuthorHi, we're Mary Vanessa and otherwise known as the team behind "Goodness Me Gluten Free"; More than 15 years ago we started out on a mission to make a decent loaf of gluten free bread, one that we would love to eat! Little did we know that a decade and a half later we would have developed 100s of gluten free recipes, created two versatile gluten free flour blends, published couple of Gourmand "Best in the World" Award winning cookbooks and shared our gluten free cooking tips with people all over the world. Our focus always has been and still is, to help everyone who is gluten free to learn to love food again, and in doing so to embrace this gluten free life and be freed once and for all from that "nothing I can eat" feeling! When we're not busy creating recipes and drooling over photos of food we're enjoying life in the sunny Bay of Plenty, New Zealand (Tauranga to be exact) though one of us can often be found sneaking away to discover inspiration for recipes in overseas destinations.