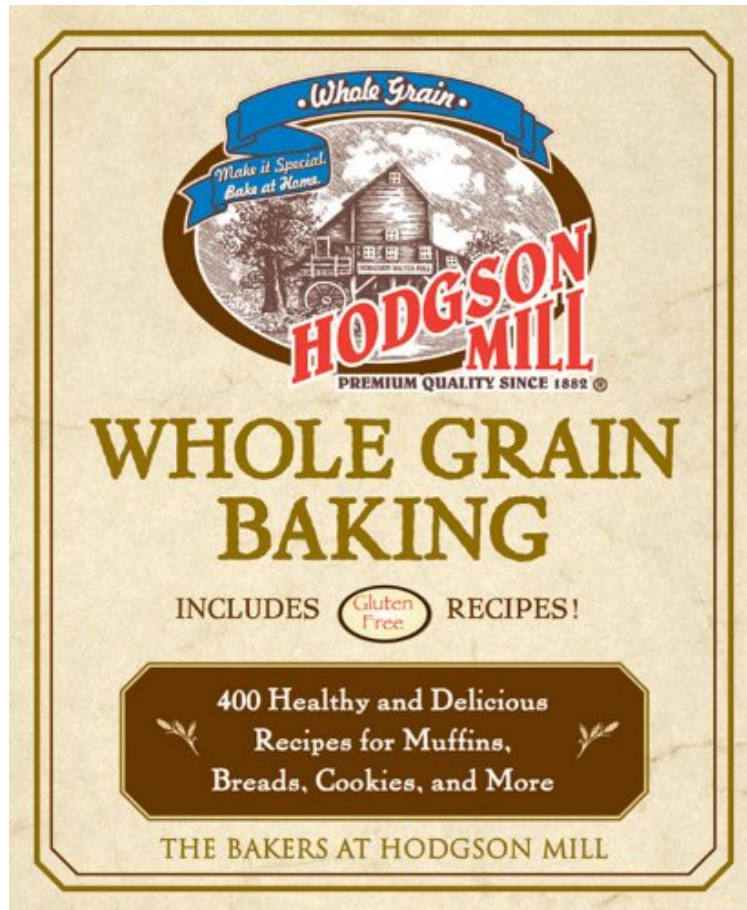


[Read free] Hodgson Mill Whole Grain Baking: 400 Healthy and Delicious Recipes for Muffins, Breads, Cookies, and More

## Hodgson Mill Whole Grain Baking: 400 Healthy and Delicious Recipes for Muffins, Breads, Cookies, and More

*the bakers of Hodgson Mill*  
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**the bakers of Hodgson Mill : Hodgson Mill Whole Grain Baking: 400 Healthy and Delicious Recipes for Muffins, Breads, Cookies, and More** before purchasing it in order to gage whether or not it would be worth my time, and all praised Hodgson Mill Whole Grain Baking: 400 Healthy and Delicious Recipes for Muffins, Breads, Cookies, and More:

1 of 1 people found the following review helpful. Gluten-free and Dairy-free baked goodsBy HeatherMy first experience with this book was from my local public library. Our family has gone on a gluten-free, dairy-free diet for medical reasons, and I am always looking for new recipes and cookbooks. I picked up this book and was pleasantly surprised to find many gluten-free recipes, most that could be adapted to be dairy-free as well, so I brought it home to give it a try. We have been following this diet for a little over a year and I have yet to find a gluten-free bread recipe that was tasty and did not crumble and fall apart. I have tried many, many recipes with little success. The first recipe

out of this book I tried was gluten-free yeast rolls and my family and I were pleasantly surprised. These were definitely the best gluten-free bread product I had made so far. I then tried gluten-free herb and olive bread in the bread maker with good success. My husband jokingly started calling it the 'magic' cookbook, as we kept getting good results with everything I tried. After continued good results I purchased the book. There is a chapter on automatic bread machine recipes that have been very useful to us. One of our favorites is Gluten-Free Buckwheat and Banana Bread, which sounds weird but is very tasty with an excellent texture for a gluten-free bread. One of the issues we have with most gluten-free bread recipes is that they have an extremely bland flavor. This bread especially has a nice flavor from the buckwheat and is enjoyable in sandwiches, or as toast. Gluten-Free Yeasted Cornbread is another favorite for the same reasons. And the ease of throwing ingredients in the bread maker and ending up with a delicious loaf of bread in a few hours can't be beat. I did have much more difficulty with the recipes in the handmade bread section. These breads I found usually rose up out of their pans and all over my oven during their baking time. After having this happen twice, I have stuck with the bread machine recipes as they are so easy and good. There are also recipes for many other types of baked goods. Gluten-Free Honey Cake and Gluten-Free Coconut Snack Cake were favorites. My son enjoyed a very unique recipe for savory Gluten-Free Mashed Potato Cake Donuts. The Gluten-Free Whole Grain Belgian Waffles were fabulous, and my husband claims the best waffles he has ever had, gluten-free or not. We have had mixed results with the cookie recipes. The Gluten-Free Oatmeal Raisin cookies were some of the best tasting cookies we have had, but were very crumbly. The Gluten-Free Chocolate Chip cookies were fair. All of the recipes do call for some Hodgson Mills products. Most use their whole grain multi-purpose baking flour blend. We did not use this for most of the recipes, substituting Bob's Red Mill All Purpose Gluten Free Blend or other flour blends for many recipes. The recipes calling for specific Hodgson Mill flours (brown rice, buckwheat, etc.) could easily be substituted with other brands. There were quite a few recipes that called for Hodgson Mill Whole Grain Apple Cinnamon Muffin Mix. We did not have this mix available, and did not substitute for it or try any of the recipes that called for it. There are many categories of baked goods in the cookbook: Rolls and Buns, Automatic Bread Machine Breads, Cakes, Coffee Cakes, Pastries, Donuts, and Sweet Breads, Cookies and Brownies, Flatbreads, Crackers, Sticks, and Pretzels, Handmade Breads, Muffins, Scones, and Biscuits, Quick Breads, Pancakes and Waffles, and Sweet and Savory Tarts and Turnovers. Each category has a good selection of gluten-free options. There are many recipes that are not gluten-free also, but we have not tried any of these. This would be a great resource for someone who enjoys baking and occasionally bakes for gluten-free friends and family. Or for traditional bakers, or gluten-free families. The majority of recipes were excellent. The downfalls were a few failed recipes and the difficulty of obtaining some of the brand name ingredients. All in all, I love this cookbook. It is the one I turn to first when I need a baked good recipe. 1 of 1 people found the following review helpful. Hodgson Mill Whole Grain Baking: 400 Healthy and Delicious Recipes for... By Robyn Elam Before I purchased this cookbook I did read a review that a lot of the recipes you had to purchase their products (ie: muffin mixes). But I still was able to get a lot of recipes out of this book and even change them a little bit with what I had in my cabinets. Still worth the purchase for me. 0 of 0 people found the following review helpful. HODGSON MILL Whole Grain Baking By cynklee I haven't tried any of the recipes yet, but have just done a quick look through. It appears to have lots of recipes for just about anything you'd want to try and then some. Looking forward to trying them out.

A comprehensive guide to baking with whole grains from one of America's leading flour mills. Features 100 gluten-free recipes and 50 bread machine recipes! If your experience of whole grains translates into heavy, bitter, stale, or (in the case of pasta) mushy, take heart. A revolution in whole-grain flours and a better understanding of the techniques needed to create delicious whole-grain baked goods that are as good to eat as they are good for you has taken place in the last few years. With new flours like white whole wheat, white wheat bran, and white spelt, whole-grain baking has finally come into its own. And here to help health-conscious cooks take advantage of the new developments is The Official Hodgson Mill Whole-Grain Baking Companion. From scrumptious breads like Multigrain Currant Loaf, Sourdough Rye, and California Soy Crunch to White Whole Wheat Blueberry Muffins and Perfect Buckwheat Pancakes, from Cranberry-Marmalade Scones to Cardamom Coffee Braid, 400 recipes present the best of whole-grain baking in easy-to-follow step-by-step format. Readers will be introduced to whole-grain flours (including the many kinds of whole wheat, rye, corn, spelt, oat, soy, rice, bean, buckwheat, flax, barley, quinoa, millet and more) and learn special tips for using each kind of flour, what its nutrient value is, how to store it to preserve freshness, and how to combine different flours for maximum flavor and nutrition. A chapter on baking basics takes readers with illustrated step-by-step directions through the bread making process, whether they're creating whole-grain baked goods by hand, in a bread machine, or with a food processor, and illustrates techniques like braiding. All of this comes from the authority of Hodgson Mill, a flour company that has been grinding whole grains for 120 years.

About the Author Hodgson Mill is a well-established, well-known, widely-available brand of flours. Visit their website at [www.hodgsonmill.com](http://www.hodgsonmill.com).