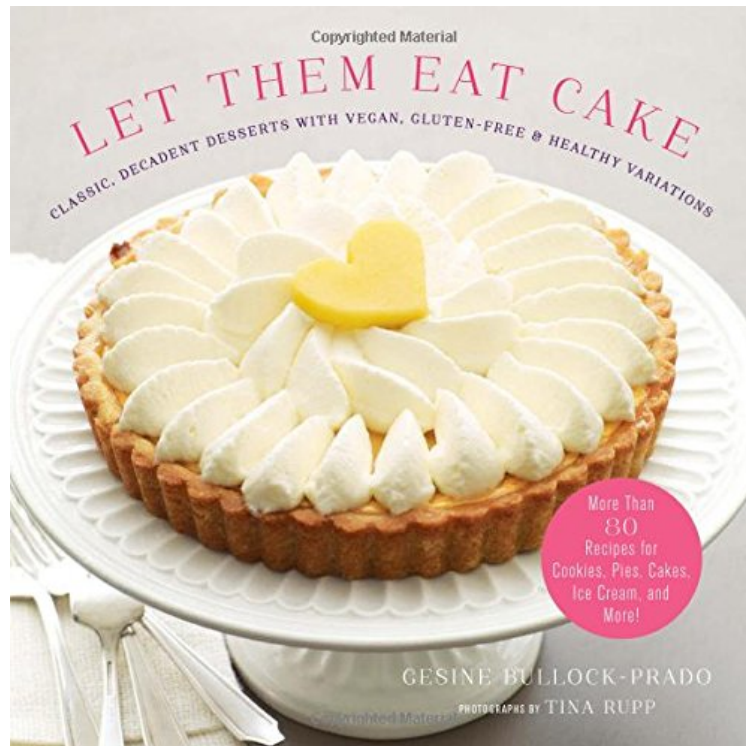


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Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More!

Gesine Bullock-Prado

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Gesine Bullock-Prado : Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More! before purchasing it in order to gauge whether or not it would be worth my time, and all praised Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More!:

0 of 0 people found the following review helpful. Thank you for making GF baking simple. By S. Myers I've enjoyed the book, so far. I especially like that she gives weight measurements, which is important when blending gluten free flours. The Chocolatey Chippy Chunk cookies are amazing. There are a few editing flaws that I wish they'd fix, like the alternate recipes for some are either missing or out of place (the alternate instructions for biscuits is at the end of the scones recipe.) My Kindle also won't search the text, for some reason, so finding the misplaced info is difficult. Overall, I am enjoying this book. Baking was a hobby of mine until I discovered I'm allergic to wheat 6 years ago. I used to avoid it because the idea of having to buy a new set of flour ingredients for each recipe was daunting. With her simplified gluten-free flour components, I had the courage to take the plunge. It's so nice to have my hobby (creative outlet) back to be able to eat fresh pastries again! 41 of 42 people found the following review helpful. They shall have

cake, and eat it too! By Sandy Warner I have all of Gesine Bullock-Prado's other cookbooks, and "Let Them Eat Cake" is like visiting an old friend who moved into a new house. Each chapter is filled with familiar favorites but also new iterations - but that's not all. Each recipe also includes adjustments to make each recipe either vegan, gluten free, or simply healthier. We're talking cookies, pies, cakes, ice cream, candy, muffins, scones, biscuits, and quick breads. Baking classic, vegan, gluten free, or healthy using real ingredients that the end result tastes good. I don't have dietary restrictions, but know plenty who do. And being a home baker, having this book at my fingertips when I need to accommodate for someone's diet will be a saving grace. Update 3/20/15: I have made the following recipes:- Chocolate Chip cookies (healthy version) - the recipe is very straight forward and easy to swap out from the original though I did have to constantly flip the page between the two variations to make the adjustments. A very, very minor hassle but the final end results are fabulous!!- Whoopie Pies (original version) - I LOVE whoopie pies and this recipe is a classic!! Deep rich chocolate cake with a cream cheese filling. These were sooooo good!!- The Big Winooski (original version) - If you love chocolate than this a cookie to try! It's dense, and rich, but not in an overly sweet way. A big winner!- Rugelach (original version) - These are excellent!! I halved the recipe because I only had one brick of cream cheese and it still made ample number of cookies (2 doz). I also swapped out the red currant filling for raspberry and swapped the pistachios for almonds. This is an easy recipe to make and make adjustments to. The final result was delicious!- Linzer Heart Cookies (original version) - another delicious cookie!! I had a little trouble transferring the cut cookie shapes to the sheet pan because the dough was getting soft and sticking to my counter top. If I rolled it out on parchment and chilled it periodically this would solve the issue. I blame my impatience, not the recipe for this. The end result was still tasted wonderful, even if a few cookies didn't look perfect. I'm really enjoying this cookbook. The more I am learning about the benefits of healthier ingredients -- and having great results with the healthy version of the chocolate chip cookie recipe -- I want to try making the above recipes in healthy variations. 0 of 0 people found the following review helpful. A cook book that shows you how to achieve one recipe for three different life styles. By Sheila Q Whiteman Enjoy baking and love a challenge, this cook book has recipes that you can cook as one who enjoys dining and desires an amazing dessert at any calorie cost. Then there is the gluten free and vegetarian recipes. Gesine was brought up a strict vegetarian and disliked it, Therefore, Gesine shows us how to create recipes for any desired diet. and still be good. Living in Vermont now, gives her a great place to experiment with different lifestyle recipes. look forward to trying more.

You can have your cake and eat it too with celebrity baker Gesine Bullock-Prado's latest cookbook. Featuring more than eighty delicious, indulgent cookies, pies, cakes, and more with proven swap-outs that give the option of making each dessert healthy, gluten-free, and vegan. In today's allergy-prone and health-obsessed world, there are times when the refined sugar, eggs, wheat, or butter in our favorite treats just won't cut it. Let Them Eat Cake includes classic recipes in all their extravagant glory, as well as the secrets to making three alternative versions of each one. From a Fudgy Chocolate Bundt and Maple Madeleines to Meyer Lemon Mile High Pie and Banana Split Ice Cream, this collection of cookies, muffins, brownies, pies, and cakes proves that, no matter your preferences, no dessert is off-limits.

About the Author Gesine Bullock-Prado is a pastry chef based out of Vermont and has written a memoir and three previous cookbooks (Sugar Baby, Pie It Forward, and Bake It Like You Mean It). She has been featured on the TODAY show, Fox and Friends, The Chew, The Talk, NPR, the Food Network, and the Cooking Channel. She is a regular contributor to Better Homes Gardens and a contributing editor at Food Wine.