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(author) Stacey Harris

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(author) Stacey Harris : The Diabetic Pastry Chef (Hardback) - Common before purchasing it in order to gauge whether or not it would be worth my time, and all praised **The Diabetic Pastry Chef (Hardback) - Common**:

1 of 1 people found the following review helpful. **The Diabetic Pastry Chef Cookbook**By Cajun GirlI've just recently acquired this cookbook and unlike most diabetic cookbooks, this one has an informative section about the disease of diabetes and helpful info on control. It also explains the different ingredients that are used in the recipes and substitutions along with several recipes.1 of 1 people found the following review helpful. **Wonderful book**By ed ackermanEasy directions. Made **Healthy Carrot Cake**. Wonderful. Tastes like the carrot cakes I used to make.0 of 1 people found the following review helpful. **Good idea but has some holes in it.**By nanThe author starts out by giving you some great substitutions for common ingredients that a diabetic shouldn't have but falls short by not explaining how to use the substitutions. I wanted to make my husband, newly diagnosed diabetic, a birthday cake that he could enjoy. Since there were no explanations about how to equate the substitutions to the real ingredients, I assumed using the ingredients "tit for tat". Was I. Ever wrong. I even looked at her recipes included in the book which didn't really help as the substitutions weren't shown there either. Needless to say my husband's birthday cake did not turn out good!

Offers more than 200 delicious, diabetic-friendly desserts - including **Pineapple Upside-Down Cake**, **Chocolate Truffle Cookies**, and **Strawberry Panacotta**, and many more. This title includes a section that teaches reader the basics of recipe modification and ingredient substitution, giving them the knowledge to try it out for themselves.