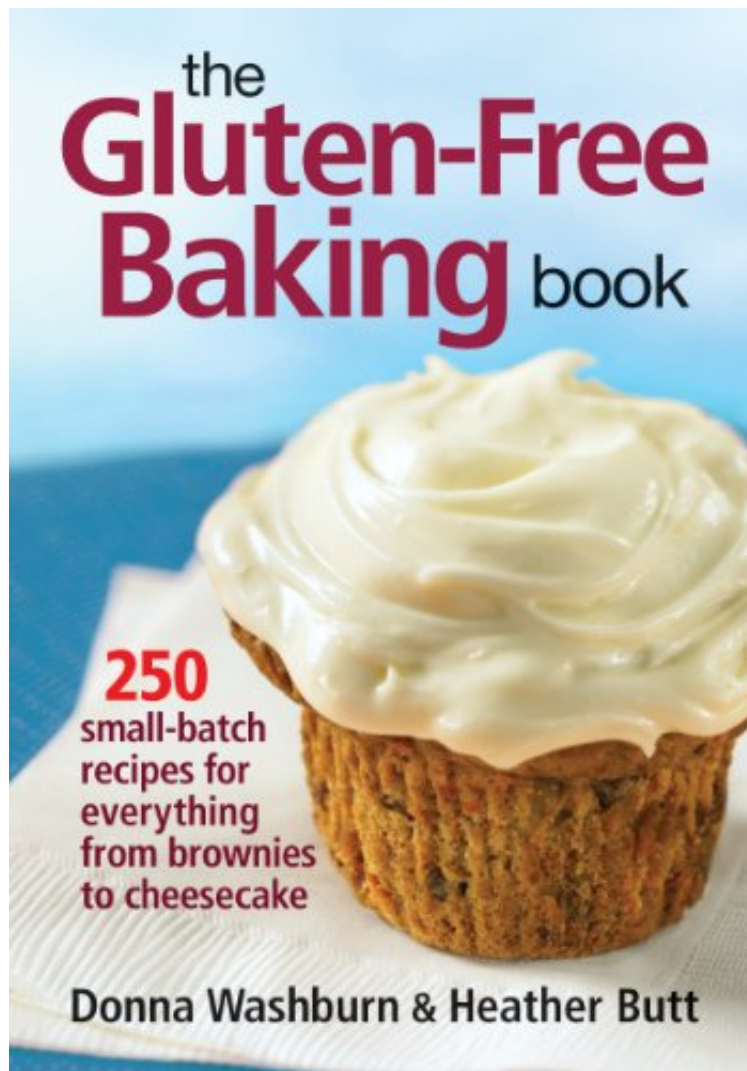


[Library ebook] The Gluten-Free Baking Book: 250 Small-Batch Recipes for Everything from Brownies to Cheesecake

The Gluten-Free Baking Book: 250 Small-Batch Recipes for Everything from Brownies to Cheesecake

Donna Washburn, Heather Butt

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Donna Washburn, Heather Butt : The Gluten-Free Baking Book: 250 Small-Batch Recipes for Everything from Brownies to Cheesecake before purchasing it in order to gage whether or not it would be worth my time, and all praised The Gluten-Free Baking Book: 250 Small-Batch Recipes for Everything from Brownies to Cheesecake:

4 of 5 people found the following review helpful. Pretty good but not perfect By Original Larkin I own 125 Best Gluten-Free Bread Machine Recipes, also from this author and the recipes are fantastic so I thought I would give this baking

book a try. Before owning this gluten free baking book I was taking normal recipes and experimenting with them to make them gluten free, which basically involves subbing gluten free flour and seeing what happens. For some recipes that works fine, and for others it doesn't work at all, so it is very hit or miss. This book is pretty good but I'd have to say that it isn't perfect and it isn't as amazing as the bread machine recipe book. All of the recipes are small batch recipes (eg. 6 muffins, 12 cookies) and need to be doubled or tripled depending on how much you want to make. This is handy, especially for trying out new recipes but I always feel like it is a waste of time to make only 6 muffins, for example. Every recipe I've tried has yielded some kind of product which is one of the huge positives about this book. If you've ever modified a regular recipe to be gluten free you know that sometimes your cookies don't stick together or the taste just isn't the same and that really isn't the case with recipes from this book (your efforts will yield something edible!). Some of the recipes though are not perfect... some of the cookies end up thin and some of the recipes just aren't that tasty (and I wouldn't make them again). That being said, every cookbook contains recipes that won't work or that you just won't like. Overall I find this cookbook very useful, especially for homemade oatmeal based muffins for which there are several variations (so good). The ingredients are all pretty common, so you shouldn't have a problem finding them at the store or on . The recipes are easy to follow and are very detailed. I would recommend this to anyone who wants a great collection of gluten free baking recipes!

1 of 1 people found the following review helpful.
Watch those biscuits!
By U. Rogers
I love that the flour mixes contain mostly whole grain flours, something sadly missing from most GF cookbooks. Nobody needs the extra starches. These recipes don't leave you with that chalky feeling in your mouth. I've made the English muffins which came out more like rolls, but the flavor is very good. I've also made the biscuits and there seems to be a typo in the master recipe. I first made it as directed and it was inedible. I then used one third of the baking powder (TBSP when it should've been TSP?), and the result was much better. Nice biscuit texture, just a little softer. I will now be more critical. If it sounds wrong, it probably is!

5 of 5 people found the following review helpful.
joyful grandma
By joyful grandma
I love these ladies' recipes. This book's speciality is that the batches are smaller which is important for celiac recipes. Often there is only one person eating the recipe and the nature of celiac products is they dry out fast. One can also get tired of eating a large batch. I also love the "master mixes" that allow for a variety of recipes from the same base mix.

Where variety and manageable batches mix deliciously. These outstanding recipes run the gamut of exactly the type of baked goods those managing gluten intolerance crave -- with a small twist. Based on extensive feedback, we've learned that gluten-free home bakers prefer small batches and yields from their efforts. The reasons vary from space constraints (since people managing gluten intolerance typically require more products, which take up valuable cupboard, refrigerator and freezer space) to the sheer cost of the ingredients. The high cost of these ingredients often means that the baked goods tend to be enjoyed only by those actually suffering from the intolerance as opposed to other family members, friends and the like. And we've heard time and time again how much people crave variety and the ability to bake something that is quick, is easy to clean up and doesn't require hours of baking in the kitchen. You'd never know that dazzling baked goods like these were gluten-free: Muffins, loaves and mixes, including banana oatmeal muffins, date cashew loaf Cookies and bars, such as crunch mocha cookies, almond macaroons, citrus squares Cupcakes, including sour cream fudge cupcakes, mini carrot cakes, amaretto cheesecake Crisps, crumbles, puddings and cobblers, such as baked pear pudding for two, strawberry rhubarb crisp, crème caramel, peach cobbler No-knead yeast breads, including lemon millet bread, pumpernickel Tarts and pastry, including basic pastry, lemon meringue tarts, pumpkin tarts Holiday baking, including sticky date pudding, Scottish shortbread, classic crepes The authors also include handy and specially created glossaries for those managing gluten intolerance, including information on equipment, ingredients and techniques.

A great place to start for beginning GF bakers, a strong addition to the GF kitchen or for those baking for a small crowd. (San Francisco Book 2012-02-26) There's virtually nothing you can't bake gluten-free with a little help from Donna Washburn and Heather Butt.... They give you tasty recipes that won't cost a fortune, take hours to make, or require a shelf-load of special ingredients. (Editor's Pick, Today's Diet and Nutrition 2012-03-01) About the Author Donna Washburn and Heather Butt are professional home economists and baking experts, and they are the bestselling authors of 11 cookbooks.