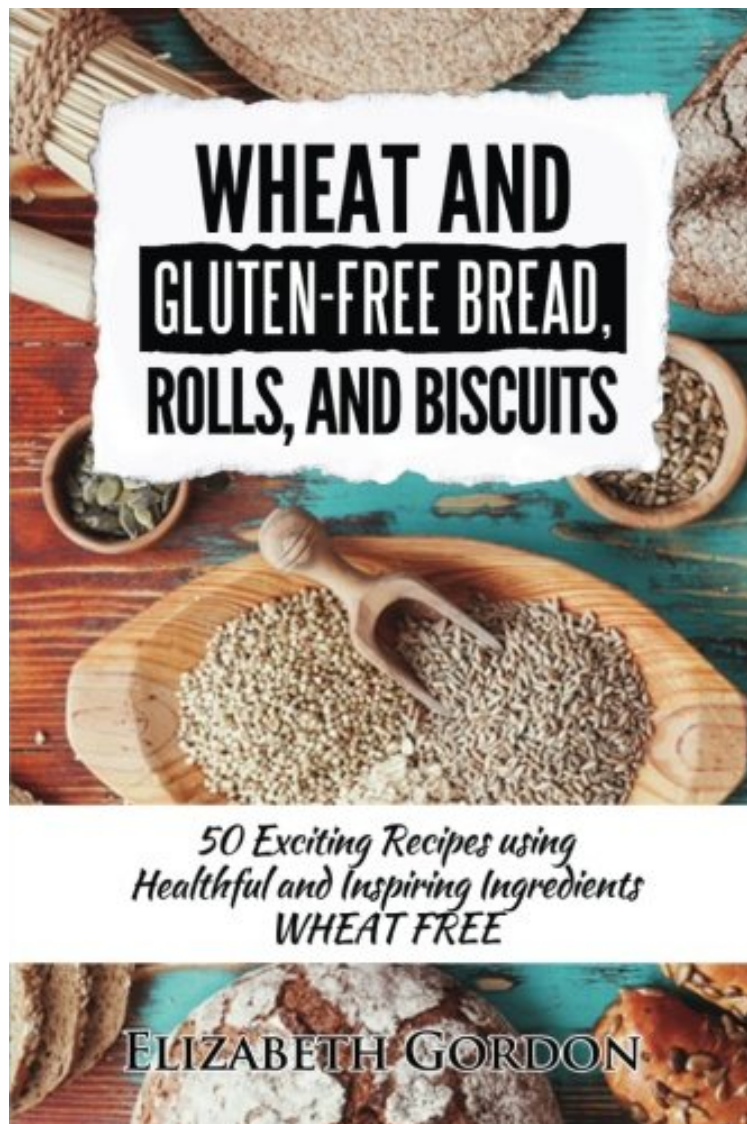


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Wheat Gluten-Free Bread, Rolls, and Biscuits: 50 Exciting Recipes using Healthful and Inspiring Ingredients

Elizabeth Gordon

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Elizabeth Gordon : Wheat Gluten-Free Bread, Rolls, and Biscuits: 50 Exciting Recipes using Healthful and Inspiring Ingredients before purchasing it in order to gage whether or not it would be worth my time, and all praised Wheat Gluten-Free Bread, Rolls, and Biscuits: 50 Exciting Recipes using Healthful and Inspiring Ingredients:

0 of 0 people found the following review helpful. Honey Oat Bread directions lacking: need to add that dough needs a chance to rise
By dsjsws I tried the Honey Oat Bread last night. It was not the worst gluten-free bread recipe I have tried over the last 9 plus years, but it certainly was not the best. After trying scores of gluten-free bread recipes, I am still searching for the one that no longer makes me feel deprived of real bread. I have been successful with cookies, pies and other baked goods but a really good gluten-free bread still eludes me. That said, this book provides a jumping off point to experiment with, but at least with the one recipe I tried was poorly lacking in directions. Who makes a yeast bread but does not allow any time for the bread rising? I let it rise until doubled, about 20 minutes, and then popped it in the oven. It would have been a very flat bread if I had followed the directions. It did not rise a single bit after it was placed in the oven. Since the directions were lacking, I only gave it three stars. I debated on giving it only two. For the novice gluten-free baker, since important steps like letting the dough rise are missing, this book might be a little difficult to achieve good results. For the experienced gluten-free baker, it might be a decent jumping off point, but there are better recipes available. After some more editing and experimenting on the author's part, it might be a decent and maybe even a good book.
1 of 1 people found the following review helpful. I found a great recipes for making bread and a variety of pastry
By Michaella A month ago, I found out that I am intolerant to gluten. I have to completely change my diet, and now I'm looking for gluten-free diets. In this book, I found a great recipes for making bread and a variety of pastry, and all that is gluten free. The recipes are really good, well explained and easy to prepare. But in this book, in addition to good recipes, I was fascinated by good and useful information of gluten-free diet. All praise to the Author! Recommendations for those who want and who need to eat gluten-free baked goods.
0 of 0 people found the following review helpful. I like so much this book
By kingcristy Delicious Bread Recipes, I like so much this book, it deals with Gluten free bread recipes, I can survive without eating rice, bread is enough for me depending on its taste. This Book has many recipes which is easy to understand and to follow. I tried some recipes written on this book and it goes well. Thanks to the author, well proven.

50 Gluten Free, Wheat Free recipes for baguettes, sandwich loaves, rolls, hamburger rolls, focaccia and not only savoury but sweet recipes too. If you are following the Paleo Diet or even if you are on Candida or just going gluten free, you will be hunting for new recipes for bread, rolls and biscuits to make sandwiches and to top with all your favourite meats, cheeses or spreads. I am very enthusiastic about these recipes and as you read through them you will see why: exciting, wholesome ingredients with new flavours that will make any meal containing bread an explosion of taste and flavour – so much more exciting and indeed healthy than that awful pre sliced white bread you get in plastic bags en masse at the supermarket. Learn about the amazing ingredients out there other than wheat: buckwheat, coconut, quinoa, chickpea, millet, teff and tapioca. Experiment with flavour: cinnamon, lemon, honey, pumpkin, onion, chestnut and parmesan. Enjoy bread, but look after your digestive health at the same time.