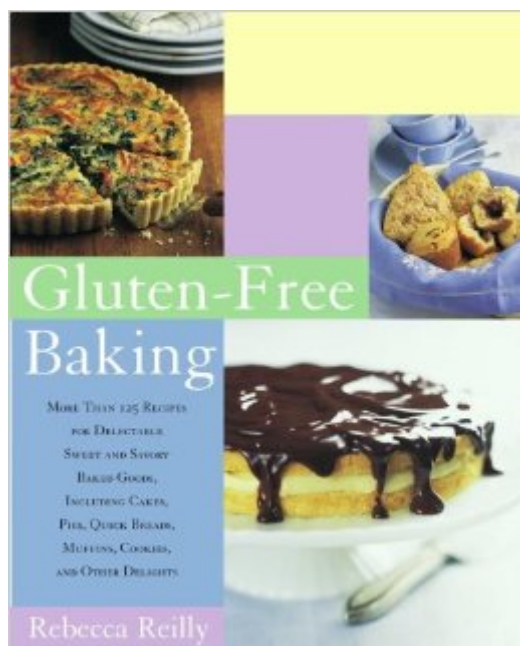


The book was found

Gluten-Free Baking: More Than 125 Recipes For Delectable Sweet And Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, And Other Delights



Synopsis

If you are among the 1 in 250 american adults intolerant of gluten or allergic to wheat, you know how frustrating it can be to crave a buttery scone or a slice of warm pie. And if you have kids who are gluten-sensitive, you know how much they miss being able to bite into a chewy chocolate chip cookie when they come home from school and how much they hate having to say no to a slice of a friend's birthday cake. Now, with *Gluten-Free Baking* by Cordon Bleu-trained chef Rebecca Reilly, you don't have to sit by while family and friends indulge in desserts and other confections. More than 125 recipes for sweet and savory goods, including crispy cookies, meltingly tender muffins, elegant quiches, and stunning layer cakes, prove that eating can be a pleasure, no matter what your dietary issues are. Baking without wheat is notoriously tricky, but using Reilly's detailed step-by-step recipes, anyone will be able to turn out tempting treats like moist Pumpkin Bread and tender Sour Cream Coffee Cake. Crisp Ginger Molasses Cookies, Lemon Squares, and Pound Cake are kid-and family-pleasing favorites that will no longer be off-limits. In addition, you'll find tips on how to stock a gluten-free kitchen, advice on techniques, sources for ingredients, and a list of resources and information on celiac disease and gluten sensitivity. Gorgeous color photographs show you how appealing gluten-free desserts can be. With *Gluten-Free Baking*, you'll never miss out on the opportunity to feast on sinfully rich desserts again!

Book Information

Paperback: 240 pages

Publisher: Simon & Schuster; Reprint edition (January 9, 2007)

Language: English

ISBN-10: 1416535993

ISBN-13: 978-1416535997

Product Dimensions: 7.4 x 0.7 x 9.1 inches

Shipping Weight: 1.1 pounds

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (50 customer reviews)

Best Sellers Rank: #1,025,045 in Books (See Top 100 in Books) #338 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #871 in [Books > Cookbooks, Food & Wine > Special Diet > Low Fat](#) #1107 in [Books > Cookbooks, Food & Wine > Special Diet > Allergies](#)

Customer Reviews

I'm not a celiac, but I am allergic to wheat, so for many years, I have sought out gluten-free recipes for the breads and pastries I've been deprived of. After trying countless recipes turning out crumbly

cookies, hard, dry bread, and odd-tasting pastries, I found Gluten-Free Baking by Rebecca Reilly, the best book out there. The results of these recipes taste as good as (no kidding) the ones served at a high-end pastry shop. No wonder, since the author was trained not only at Le Cordon Bleu, but also at Le Notre Patissier, the leading pastry school. She has the experience of running her own restaurant, cafe, and catering businesses as well as teaching others how to cook. She'd been exploring gluten-free baking for her clientele even before her son and daughter were diagnosed as celiacs! All these credentials add up to a well-tested, easy-to-understand, and enlightening collection of recipes. But the highest recommendation comes from my wheat-eating friends, who really DON'T realize that anything is missing or "weird" about these treats, something they've never been able to say about my past efforts, despite claims by the authors of those recipes that they'd never tell the difference. Reilly's training allows her to explain how certain classic baking techniques can provide air and lightness to gluten-free recipes, which can otherwise suffer from the density of particular alternative ingredients. She reveals which ingredients can create elasticity and provide structure in lieu of gluten, so that readers can feel empowered knowing not only how to make these recipes, but also why they work. I gained so much confidence in baking that I even made the scrumptious Black Forest Cake, a labor I probably wouldn't have even attempted in my wheat-eating days.

[Download to continue reading...](#)

Gluten-Free Baking: More Than 125 Recipes for Delectable Sweet and Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, and Other Delights Baking: 1001 Best Baking Recipes of All Time (Baking Cookbooks, Baking Recipes, Baking Books, Baking Bible, Baking Basics, Desserts, Bread, Cakes, Chocolate, Cookies, Muffin, Pastry and More) How to Bake: Complete Guide to Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet and Savory Baking Bible - Top 200 Baking Recipes (Baking cookbook, Baking Recipes, Bakery, Baking Soda, Muffins, Bread, Biscuits, Scones, Cookies, Walnut, Corn, Wheat) cakes: The Ultimate 200 cake recipes (cake recipes, cake pop crush, cakes books, cake pops, cake pops, mug cakes, mug cakes cookbook, mug cakes low carb, ... Pies, Pizza, cooking recipes Book 1) The Gluten-free Gourmet Makes Dessert: More Than 200 Wheat-free Recipes for Cakes, Cookies, Pies and Other Sweets Savory Quick Breads: Muffins, Quick Breads, Cornbreads & Biscuits! (Southern Cooking Recipes Book 14) Gluten Free: Gluten-Free Baking Cookbook: Delicious and Healthy, 100% Gluten-Free Cake & Bake Recipes You Will Love (Gluten Free Diet Cookbook, Gluten Intolerance Book 2) PIE: The 450 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry

recipes) Favorite Pastries Box Set (5 in 1): Best Pizza, Crepe, Homemade Pies and Breads Recipes for You to Try (Homemade Pies & Quick Breads) Southern Breakfast Baking: Muffins, Coffee Cakes, Quick Breads, Fritters, Biscuits, Pancakes & Waffles (Southern Cooking Recipes Book 4) Gluten Free: Gluten Free Quick-start Guide To Living A Gluten-Free and Wheat-Free Diet (Over 100 Gluten-Free Recipes) Sweet Potato Mama Cookbook: The Savory Gluten Free Healthy Ecofriendly Side of the World's Most Nutritious Food: The Cholesterol Free Sweet Potato (Sweet Potato Mama Cookbooks Book 1) Chloe's Vegan Desserts: More than 100 Exciting New Recipes for Cookies and Pies, Tarts and Cobblers, Cupcakes and Cakes--and More! Fix-It and Forget-It Baking with Your Slow Cooker: 150 Slow Cooker Recipes for Breads, Pizza, Cakes, Tarts, Crisps, Bars, Pies, Cupcakes, and More! Baking for Breakfast: Sweet and Savory Treats for Mornings at Home: A Chef's Guide to Breakfast with Over 130 Delicious, Easy-to-Follow Recipes for Donuts, Muffins and More Gluten Free Recipes: 39 Gluten Free Recipes With Rice, Polenta, Beans And Quinoa Plus Delicious Vegetable Side Dishes To Complete Your Gluten Free Meal-Discover ... Gluten Free Recipes On a Budget Book 6) Baked Doughnuts For Everyone: From Sweet to Savory to Everything in Between, 101 Delicious Recipes, All Gluten-Free Low Carb Treats Box Set (6 in 1): Mouthwatering Cookies, Candies, Pies, Cheesecakes, Mug Cakes and Gelato Recipes Made Low Carb (Low Carb Desserts & Mug Cakes) Home Baked: More Than 150 Recipes for Sweet and Savory Goodies

[Dmca](#)