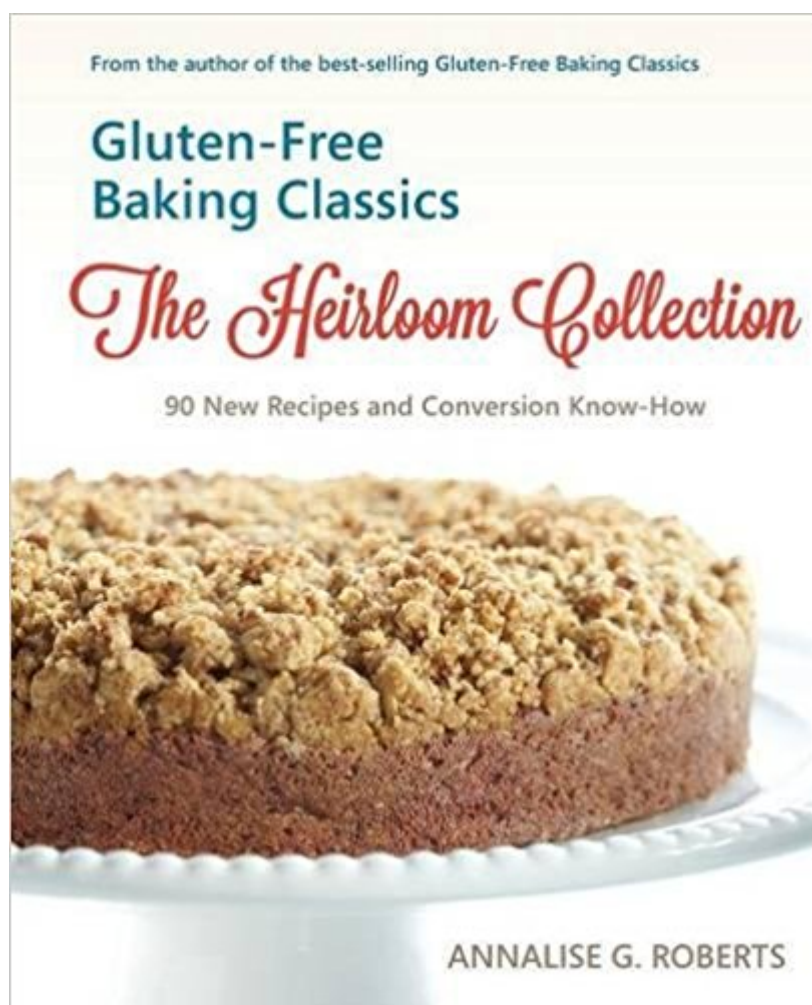


The book was found

Gluten-Free Baking Classics-The Heirloom Collection: 90 New Recipes And Conversion Know-How



Synopsis

Enjoy gluten-free baking like never before! The most comprehensive cookbook yet from the author of the best-selling *Gluten-Free Baking Classics* Annalise Roberts is renowned for her gluten-free baking wisdom, and for her perfectly calibrated, well-written recipes that work each and every time. Hers are the recipes people turn to when it has to be good. But the key to this new book is that she also teaches about gluten-free baking and converting recipes in a very deliberate way. Roberts makes use of her experience in the classroom (first as a college professor and then as cooking teacher) and offers up a buffet of insight and techniques aimed at making sure that readers learn what they need to do to successfully convert a recipe by themselves, avoid missteps, and trouble-shoot mistakes. She even weaves tips and explanations throughout the recipes. It's like having a pro right at your fingertips! Enjoy 90 timeless recipes including: Cinnamon Roll Scones, Cherry Almond Muffins, Date Nut Bread, six different Bundt Cakes, Orange Chiffon Cake, Pineapple Upside Down Cake, Whoopie Pies, Thumbprints, Madeleines, Yeast Doughnuts, Apple Turnovers, Rugelach and Kifli, Pigs in Blankets, Pierogies, Asian Dumplings, Brioche Hamburger Buns, Rustic Buttermilk Rye Bread, Panettone, and 12 other no-fail breads.

Book Information

Paperback: 240 pages

Publisher: Annalise Roberts (October 14, 2014)

Language: English

ISBN-10: 1938812395

ISBN-13: 978-1938812392

Product Dimensions: 7.5 x 0.6 x 9.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars 30 customer reviews

Best Sellers Rank: #671,189 in Books (See Top 100 in Books) #119 in [Books > Health, Fitness & Dieting > Nutrition > Food Allergies](#) #200 in [Books > Cookbooks, Food & Wine > Baking > Cookies](#) #451 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#)

Customer Reviews

"Annalise, in her new GFBC--The Heirloom Collection, has ratcheted the whole category up another notch. In this thoughtful, well-tested volume she not only provides 90 superb recipes for nearly every type of baked product, but also explains the reasons and rationale behind her unique flour blends and other ingredient choices and substitutions. This book takes the guess work out of gluten-free

baking with products just as satisfying as the wheat-based classics upon which they are based. This is a book you will happily use!"--Peter Reinhart, author, *The Joy of Gluten-Free, Sugar-Free Baking*

"Finally a well organized, user friendly, go-to cookbook for gluten-free baking. Annalise Roberts has put her considerable experience to the test here and has come up with a winner. The recipes are creative and delectable. The voice is authoritative, but encouraging. Thank you Annalise for your fine contribution to the genre." --Marie Simmons, award winning cookbook author, mariesimmons.com

"In this mouthwatering book, Annalise takes beloved classics and transforms them into gluten-free masterpieces for today's kitchens. Her first chapters on the hows and whys of GF baking are inspiring and informative beyond anything I've seen elsewhere. Brava, Annalise!"

--Rick Rodgers, author of *KAFFEEHAUS* and many other cookbooks

Reviews "Annalise Roberts, in her new *Gluten-Free Basics: The Heirloom Collection*, has ratcheted the whole category up another notch. In this thoughtful, well-tested volume she not only provides 90 superb recipes for nearly every type of baked product, but also explains the reasons and rationale behind her unique flour blends and other ingredient choices and substitutions. This book takes the guess work out of gluten-free baking with products just as satisfying as the wheat-based classics upon which they are based. This is a book you will happily use!" -Peter Reinhart, author, *The Joy of Gluten-Free, Sugar-Free Baking*

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"In this mouthwatering book, Annalise takes beloved classics and transforms them into gluten-free masterpieces for today's kitchens. Her first chapters on the hows and whys of GF baking are inspiring and informative beyond anything I've seen elsewhere. Brava, Annalise!"

--Rick Rodgers, author of *KAFFEEHAUS* and many other cookbooks

I've been working on the Heirloom Collection for several years. Fortunately, I had the luxury of being able to spend a lot of time testing flour blends, different kinds of gums to replace gluten, inulin, seed gels, psyllium husk powder, protein isolates, modified starches, methylcellulose, and other ingredients that aren't even available to home bakers (yet). I also tested new ways to bake gluten-free breads and different types of baking pans. It was all incredibly informative, and while I don't detail all the specifics of my many years of testing in this book (it could become a whole other book!), it allowed me to write about my conclusions with confidence. Along the way, I developed some delicious recipes, all of which were field-tested by an incredible group of home bakers in their

own kitchens. ã ã I hope you find something here that you want to make over and over again, and thatã ã the baking lore and explanations I've woven throughout the entire work add to your knowledge and give you more confidence in your own kitchen.

Curious to learn more about the history, whys and how to of cooking without wheat flour. I've used oat flour for a long time due to friends with major allergic reaction to wheat flour, and wanted to expand my knowledge and range of recipes. This book also gives you substitutions that can be used to obtain the texture and flavor, without the worry. I am really excited to start creating with new recipe know-how, my family favorites and some new ones from this book.

Used 1 recipe for cake, and it worked out well. That's all I have used it so far. Not sure all the other ones.

I am at the gathering items to bake and at figuring out how to bake gluten free. We just got a Zojirushi BB-PAC20 Home Bakery Virtuoso Breadmaker that is absolutely amazing in it's ability to make the most unbelievable gluten free bread, so I am psyched to use this new cookbook!

Easy to follow and delicious!!

I love this book. Today I made the dough for the lemon tea party cookies - I am helping supply cookies for a tea this Sunday. I made the Old-Fashioned Pumpkin cookies and they were wonderful!

Very good follow up - just made the pineapple upside down cake and it was excellent - pleasing those that do not have to eat a g/f diet. :)

Very well written! This cookbook is a must have for beginners in gluten free baking. It has very helpful and detailed instructions and it has great teaching so that a beginner can learn the art of baking gluten free. The recipes are simple which is very important when just starting out. I recommend this and the Gluten-Free Baking Classics book. You can't go wrong!

I've tried so many different gluten free cookbooks, and this is the best! The breads are very good, and that's what I've had the hardest time making. Thank you, Annalise!

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