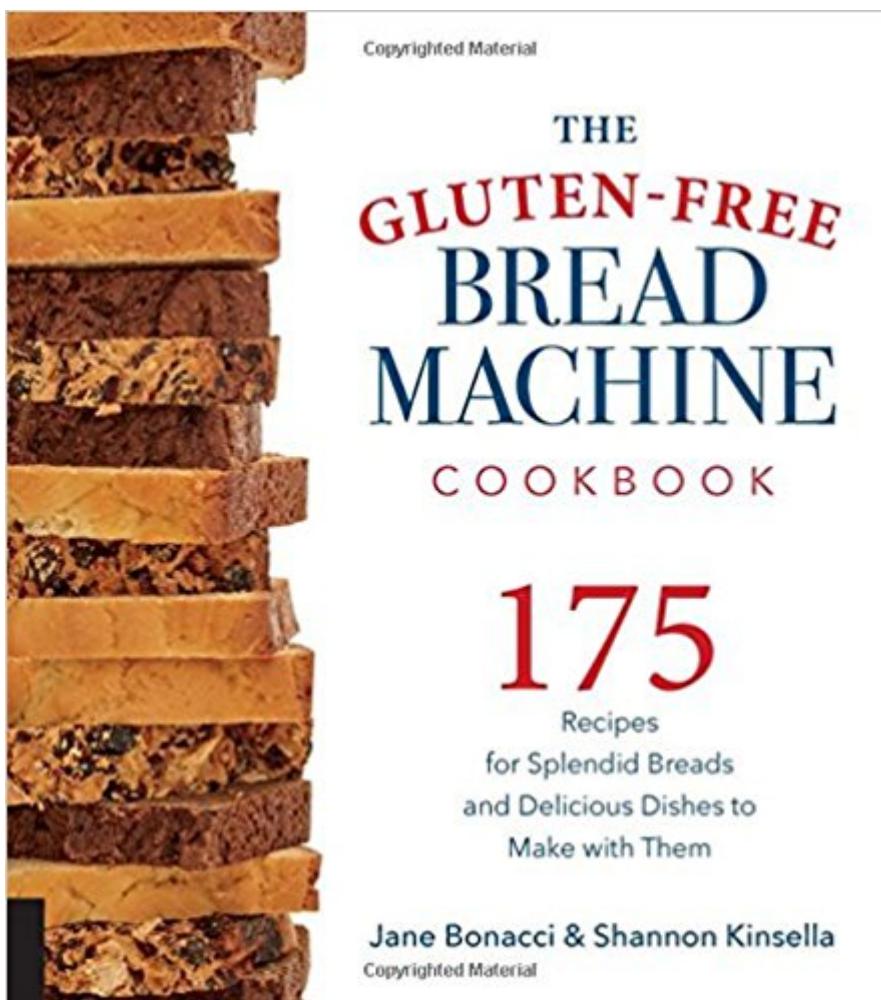


The book was found

The Gluten-Free Bread Machine Cookbook: 175 Recipes For Splendid Breads And Delicious Dishes To Make With Them



Synopsis

Now you can enjoy gluten-free bread at home every day easily, affordably, and deliciously. The Gluten-Free Bread Machine Cookbook takes the expense, frustration, and difficulty out of baking gluten-free bread. Regardless of what bread machine you own, Jane Bonacci and Shannon Kinsella's new cookbook will make gluten-free bread an everyday enjoyment. Whether you're obsessed with sourdough, love holiday breads, or are interested in gluten-free pizza dough, focaccia, and more - this book covers it all, including helpful explanations, tips and tricks, and a wide range of bread machine brands and models. It'll even let you know when to use that "gluten-free" setting on your bread maker and when it's better to just avoid it.

Book Information

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Average Customer Review: 4.3 out of 5 stars 38 customer reviews

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Customer Reviews

"I know, from reading the desires of gluten-free eaters for over a decade now, that people are hungering for The Gluten-Free Bread Machine Cookbook. Jane and Shannon have created approachable recipes for home cooks, recipes that will work. Buy that bread machine you've always wanted. It's time to start making bread." - Shauna Ahern, author of Gluten-Free Girl and Gluten-Free Girl Every Day
"Baking beautiful gluten-free bread at home has long been a mystery. Finally, Jane and Shannon have solved the puzzle! Each exacting recipe reveals all of the tips and tricks you'll need to yield artisan-quality breads. The sourdough chapter alone is priceless!" - Silvana Nardone, author of Cooking for Isaiah and Silvana's Gluten-Free and Dairy-Free Kitchen
"For those of us whose bodies feel better when we avoid gluten, the

hardest food to give up is bread. Who wants a life without pizza, dinner rolls, or banana bread? Jane and Shannon to the rescue! These ladies have cracked the code on gluten-free baking. - Elise Bauer, founder of SimplyRecipes.com "Jane and Shannon have written a wonderful book that will educate and inspire all bakers, from people facing challenges from celiac disease to those of us who are looking to add variety to our meals. In addition to the huge range of hunger-inducing recipes, it is packed with helpful information on how to keep your kitchen gluten-free." - Rick Rodgers, co-author of Sarabeth's Bakery and The Model Bakery Cookbook "Starting with a simple everyday sandwich bread and moving on to specialty breads that will delight the palate, Jane and Shannon's book has a wealth of wonderful recipes for those who thought the delight of fresh home-baked bread was a thing of the past." - Kate McDermott, author of Art of the Pie

Jane Bonacci is a food writer, professional recipe developer, and editor. She is the creator, writer, and photographer of the blog The Heritage Cook, where she shares favorite recipes--many of which are gluten-free--and kitchen wisdom. Her blog has been a finalist in the International Association of Culinary Professionals Awards for Best Recipe Blog. After a successful career in high tech, she changed directions to pursue her lifelong passion for cooking and baking, working at a number of cooking schools where she cooked with and learned from many of the country's finest chefs. She lives in the San Francisco Bay area. Shannon Kinsella is a graduate of Le Cordon Bleu/Chicago. She is the culinary development manager for Gourmet Garden, an herb and spice purveyor. She has worked as a recipe developer and chef-consultant for Frontera Foods, The Kraft Kitchens, Sur la Table, and other companies and was kitchen director for the nationally aired cooking program "Mexico One Plate at a Time," starring Rick Bayless. She lives in the Chicago area.

AAAA+++ Exactly as described. Fast delivery. Lots of great recipes. Lots of great information. Realized I'm gluten intolerant so bought this book.

This is absolutely, a must have book for anyone who loves bread (like me), but really wants to avoid gluten!!! First of all it has been thoroughly researched and carefully written. It breaks down all the ingredients, what they are and how they affect the bread and baking process. It is much more than just a recipe book. Each recipe is really really easy to follow. Having completed 12 of the recipe's so far, my goal is to complete all 175 in the next few months!! Unlike most recipe books, the excellent

writing is also, easy on the eyes, makes for kind of a fun read. I purchased two, one to give as a gift, the other has found a prime spot in my recipe book library. BW

I was very disappointed in the recipes. The recipes were dependent on making large quantities of a stock. Then adding that to each bread recipe. I much prefer seeing a complete recipe for a loaf of bread without having to make a large batch of part of the ingredients.

I love this book! It's a great resource for those who choose to live GF or who have to live GF due to celiac disease. The recipes are great and easy to follow. There are recipes galore! Really, there's something for everyone in this book!

I love the details in this book. When something doesn't look right, I can check the book and figure out why. I even ended up buying a new bread maker so I could try more of the recipes.

Bought for my granddaughter. She loves it.

Great book, truly helped me learn about how to make great breads.

love it

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BREAD MACHINE COOKBOOK: 120 Most Delicious Bread Machine Recipes (bread, bread bible, bread makers, breakfast, bread machine cookbook, bread baking, bread making, healthy, healthy recipes) The Gluten-Free Bread Machine Cookbook: 175 Recipes for Splendid Breads and Delicious Dishes to Make with Them The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook...) (Gluten-Free Bread Territory) Bread Machine Gluten Free: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Celiac Disease, Gluten Intolerance, Baking) Bread Machine Sourcery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Gluten Free Bread Machine Cookbook: The Top 14 of The Best Recipes (Bread machine, Celiac, Bread Recipes) Bread Machine Recipes: 32 Bread Machine Recipes That Are Delicious and Easy to Make (Bread Cookbook Book 1) Oster Expressbake Bread Machine Cookbook: 101 Classic Recipes With Expert Instructions For Your Bread Maker (Bread Machine & Bread Maker Recipes) Oster Expressbake Bread Machine

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