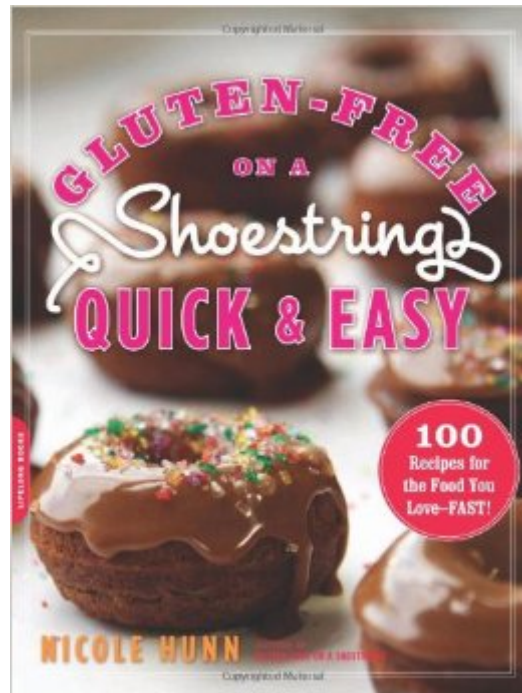


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# Gluten-Free On A Shoestring, Quick And Easy: 100 Recipes For The Food You Love--Fast!



## Synopsis

People who follow a gluten-free dietâavoiding all foods with even a trace of wheat, barley, and rye in their ingredientsâdonât always have the quick and cheap food options that their friends doâuntil now. Gluten-free guru Nicole Hunn is back with 100 new quick-prep and make-ahead recipes for dinners, yeast-free breads, baked goods, snacks, breakfasts, and more. These unique timesaving recipes take advantage of readily available gluten-free ingredients and kitchen shortcuts. Created with the busy family in mind, Hunn shares her secrets to getting a complete meal, including bread, on the table in no time flatâall without breaking the bank. Recipes include Super-Quick Cinnamon Rolls, Yeast-Free English Muffins, Easy Veggie Burgers, Weeknight Chicken Soup, Cheesecake Cookies, Make-Your-Own Yellow Cake Mix, and more.

## Book Information

Paperback: 264 pages

Publisher: Da Capo Lifelong Books (November 6, 2012)

Language: English

ISBN-10: 0738215937

ISBN-13: 978-0738215938

Product Dimensions: 0.5 x 7 x 9 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂSee all reviewsÂ(250 customer reviews)

Best Sellers Rank: #19,597 in Books (See Top 100 in Books) #11 inÂBooks > Cookbooks, Food & Wine > Cooking Methods > Budget #49 inÂBooks > Cookbooks, Food & Wine > Special Diet > Low Fat #70 inÂBooks > Cookbooks, Food & Wine > Special Diet > Allergies

## Customer Reviews

I made the donuts pictured on the cover of this wonderful book and they were delicious. My friend came over with her daughter and she grabbed one and gobbled it up and said it was the best donut that she had ever had. She had no clue that they were gluten free! My teenage GF daughter, who has been craving donuts since going GF one year ago, was so happy! She smiled while she was eating them. This book is unlike other GF cookbooks. There are weekday timesavers which is what I need during my crazy weeks. I love that I can make yeasted pizza dough (in 3 minutes flat) and put it in the fridge to rise and be enjoyed during the week. Same with the refrigerated bread dough. I no longer have to wait for the rise to get the bread in the oven. I made bread dough on Sunday and I am making parmesan breadsticks with the dough tonight. There are plenty of yeast free

bread/pizza recipes as well. In addition, there are recipes to make your own "boxed cake" mixes ahead of time so all you need to do is grab the wet ingredients and start baking. Nicole Hunn, through her blog and her cookbooks, is making my life easier (and more delicious) one recipe at a time! EDITED TO ADD (07 NOV 2012): the parmesan bread sticks were so yummy!!!!!! Because I made the dough the night before, they took me 10 minutes to get in the oven. How cool is THAT??? One note with GF breads fresh out of the oven, you must let them cool first! I ate one right away and it was good, but the one I let cool for 10 mins (still warm) was FANTASTIC!

I really liked Nicole Hunn's first gluten-free cookbook (yep, I wrote a review for that one, too), and when I heard she had another cookbook out, I decided to get it as well. These cookbooks are written in a very easy to understand manner, with fairly simple directions and lots of information to give you an idea of why you're doing something, or what's really important. They're easy for the beginner cook or baker, as well as the person who has tried similar recipes with gluten filled foods (that would be me). When I first started out baking gluten free, I had NO IDEA what I was doing with different types of flours and what I needed to do to make some of the foods that I missed. The ingredients needed for these recipes are fairly easy to find--much can be ordered easily online (I order mine from ), or found in most regular grocery stores. The recipes in this cookbook (and the first one) helped me develop some new skills working with gluten-free flours and getting back on the baking path. There's no need to miss out on your favorite sweets and breads if you're gluten-free--just find a favorite recipe in this book and go from there. Update, March 2013. I've now had this cookbook for several months and I've had an opportunity to try many things from it. First, the donuts (pictured on the front of the book) are evil in how delicious they are. I made a batch, ate half and took the remaining into work where they were tempted my co-workers to behave like animals in their quest to get to them. (And, no, I do not work in a zoo.) Second, the recipes I've tried are very easy, with good directions. I've even halved some of them and they've turned out well. This book was a good investment and if Ms. Hunn does a "Gluten Free on A Shoestring Recipes Forever" (or any other gluten free recipe book), I'll buy that one, too.

I've had this book for 2 days and already read it cover to cover, got any ingredients I needed for the recipes I flagged and made one of them. There are great, easy and tasty recipes throughout the book. I especially love the "make your own mix" section. I'm going to make them and give to my gf friends for Christmas gifts. The ho-ho style cake is DELICIOUS!!! Thank you, Nicole for all your hard work and dedication to a yummy gf lifestyle!!

At first glance, I was a bit disappointed to see a bunch of recipes for meals with proteins as their main component. I know how to cook gluten free meat! LOL. But as I continued to look, I found so many exciting recipes I can't wait to try. There is a big section on making your own mixes. This is perfect for my family and we pre-make mixes for our pantry all the time. We were thrilled to see a GF cinnamon roll recipe and tried it out first thing. It did not disappoint. We have also tried the cake mixes and brownies and will shortly be trying them all. I will also be preordering Nicole's new baking book as well as her others. I am very pleased with her books. The recipes are EASY and straightforward. A wonderful surprise!

My daughter is celiac and as a result I have collected many gluten free cookbooks, but this is definitely my go to book. I have made many recipes offered in this book and have had great success! I can't wait for the release of Nicole's latest cookbook!

I had to go gluten free 3 years ago. The first two years of GF baking were terrible - baked goods didn't turn out right, horrible taste, etc. Purchasing baked goods was expensive; some were downright nasty tasting. Seriously how can they sell that stuff?! I know it's silly to cry over yucky cookies and rotten cupcakes but was I so sad that I could never have sweets that worth eating. Then I found Nicole's blog - I was saved! I can honestly say that NOT ONE of her recipes has turned out bad. In fact, the recipes usually surpass my expectations. I purchased her first book and pre-ordered her second book. Her cookbooks are the only two cookbooks I have ever purchased. If you have a GF relative or friend, purchase this book for them; they will love you for it!

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