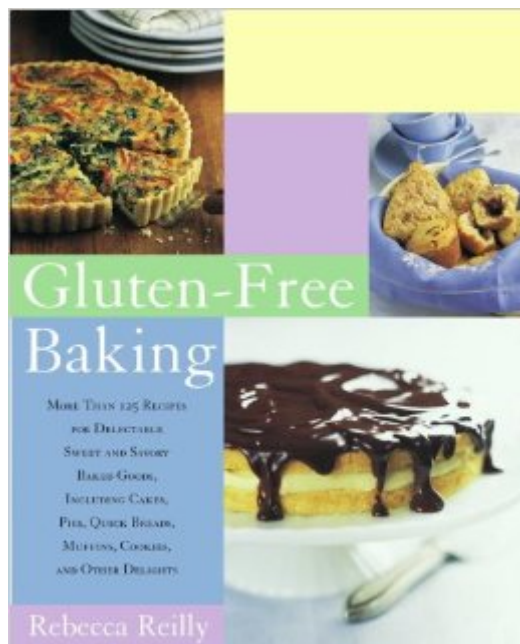


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# Gluten-Free Baking: More Than 125 Recipes For Delectable Sweet And Savory Baked Goods, Including Cakes, Pies, Quick Breads, Muffins, Cookies, And Other Delights



## 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

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## 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.

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