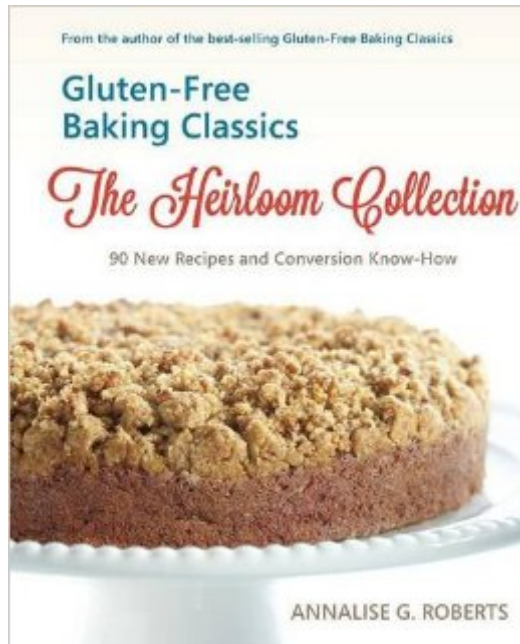


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# Gluten-Free Baking Classics-The Heirloom Collection: 90 New Recipes And Conversion Know-How



## 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

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## Customer Reviews

Awesome book for gluten-free families. Ms Roberts is the definitive source for gluten-free baking that tastes wonderful by any standardsâ "not just compared with other gluten-free recipes. In addition, her recipes have fats and sugars pared down to the minimum necessary for excellent taste, texture and visual appeal. I no longer have to prepare special meals for my daughter who has

celiac disease. I just cook gluten-free and no one even notices.

Another wonderful cookbook by Annalise Roberts that hits it out of the park. If you have loved ones with food allergies and want to provide wonderful food with consistent results this is the book for you. This book is geared for those that bake occasionally as well as a foodie who love to spend their entire day in the kitchen. You can't buy store bought gluten free food that compares to the quality of these homemade recipes. My husband has several food allergies and these recipes have allowed him to enjoy food he hasn't had for 15 years. The flour blend works beautifully and your guests won't know it's gluten free. Happy baking!

I really like the book but the kindle Edition seems like it was rushed to market. Unlike the author's other books, the table of contents isn't integrated into the app, you can't change the font size, you can't turn the app sideways. Kindle edition really doesn't seem ready or worth it. Standing in the kitchen I usually max out the font size so I can lay my iPad on the counter and read it while I'm working. Can't do that now. If I could I'd give 5 stars for content and 1 star for the "kindlization". Author's other books are the best gluten free books I've tried. Was looking forward to this one. A disappointment - spend the money on the print edition I guess.

All I can say is YAY I've been trying some pannettone recipes so that only been so-so. I made the one in this book yesterday and I can say that I was actually nervous cutting that first slice, I wanted so much for it to be perfect. After my first bite, I said out loud OH MY GOD IT'S PANNETTONE! It was just right, the right taste, the right consistency. I made it not in a souffle pan but in the brown paper pannettone molds. My 89 year old (italian..) mother stopped in today and I cut her a slice, warmed it in the microwave for a few seconds, and she loved it! She said it was the best yet! It's always been our custom to have pannettone on Christmas morning. Since my kids have been gluten free I haven't done it, but this Christmas I can happily share in this family tradition once again. THANK YOU SO MUCH. I also made the chocolate muffins and again, they were SO good! Really perfect. Next I think I'm going to try to chocolate whoopie pies!

I am buying a second copy of this book so I can take it traveling with me. The banana cake that is pictured on the cover is the MOST heavenly banana rum cake I, or my non GF husband, has ever tasted. It really is to die for. Thank you Annalise! Buy this book and any other book she has authored. You will not be disappointed!:) Maggie B

I am a fan of Ms. Roberts' Gluten-Free Baking Classics and recipes off from her website. The Heirloom Collection and Conversion Know How is much appreciated as I detest wasting ingredients testing and experimenting with baking recipes. The first recipe made twice was the Cherry Frangipane Tart since cherries are in season now.

Another fabulous book by Annalise Roberts! Her first book Gluten-Free Baking Classics was a GOD SENT!!! When I was first diagnosed with Celiac, it was so hard to find good desserts and was spending crazy amounts of money for garbage! Then I took a baking class with Annalise and she changed my life! I have been using her book for 13 years now. I even use her flour mixture with other recipes, it's just that good!

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!

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