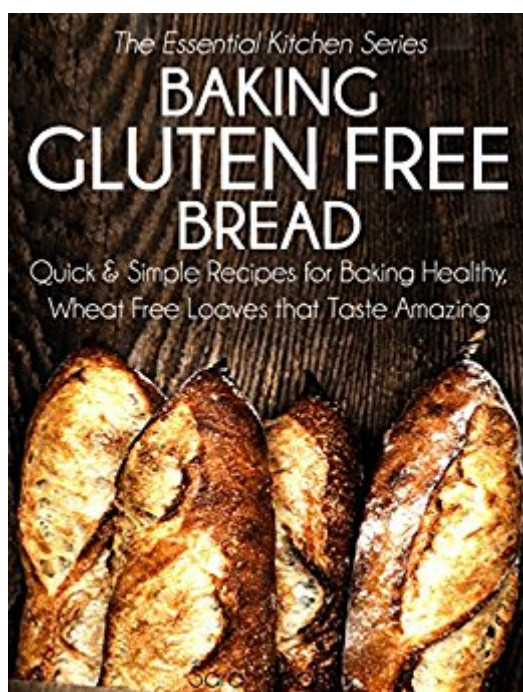


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# Baking Gluten Free Bread: Quick And Simple Recipes For Baking Healthy, Wheat Free Loaves That Taste Amazing (The Essential Kitchen Series Book 15)



## Synopsis

Baking Gluten Free Bread An #1 Best-Seller Wow! These are some great gluten free baking recipes! Seriously, these are some of the best gluten free baking recipes you'll find. I've been eating a gluten free diet for improved health, but I could never find good baking recipes. I really love bread and baked goods, and now I can enjoy them thanks to this recipe book. Want to quickly and easily bake gluten-free bread that you and your family can enjoy? Well, this is the book for you. Simple, gluten-free home baking recipes that anyone can follow to bake deliciously fresh bread. There is nothing worse than biting into a loaf of "bread" only to remember just how bad some gluten-free recipes can be. This book will ensure that never happens to you again | only delicious bread for you from now on. You may be gluten intolerant or you may choose to avoid gluten for health benefits (of which there are many) but sometimes you just need a good chunk of bread. Sometimes you just need to make a thick sandwich or tear off a wedge of artisan loaf to dunk in your soup. The recipes in this book let you satisfy those cravings without affecting your body, health or diet efforts! Inside you will find quick and easy recipes for baking delicious gluten-free bread that the whole family can enjoy. But that's not all | we all need something sweet in our lives so I decided to give you a whole bunch of gluten-free recipes for sweet breads and muffins. Now you can satisfy that sweet tooth 100% guilt free. Never baked before? Don't worry this book is for people of all levels. Nothing complex in here | just quick, easy, delicious recipes. Don't forget | when you buy you also get an awesome free gift as my way of saying "Thank you!" So get out your apron, heat up the oven and bake some delicious gluten-free bread that the whole family will love. Tags: cookbook, cooking, recipes, cook book, recipe book, recipe, healthy recipes, food, eating

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## Customer Reviews

I'm going gluten-free because I think it's healthier and it's helped me lose weight! After I read "Wheat Belly" by Wm. Davis, MD, I realized that I have all the symptoms of gluten sensitivity...not severe, but enough of a problem that I wish to eliminate gluten from my diet. All my life, I've loved bread and baked goods, so going without was a real struggle. Dietary restrictions following a recent surgery eliminated all bread products for a time, and I discovered I could live without it, but in the long run, I'd like to be able to enjoy some breads and sweets (in moderation, of course). I've tried some of the gluten-free breads on the market, but many leave a lot to be desired...crumbly, somewhat tasteless, and not terribly good. This little book is simple and the recipes look delicious. I am going to try to use some of them in a bread machine I am getting. Thank you, Sarah, for putting the work into creating this book and letting us have it so reasonably...and thanks for the free gift. For anyone wishing to read "Wheat Belly" here is the link for it on

[:http://www..com/Wheat-Belly-Lose-Weight-Health-ebook/dp/B00571F26Y/ref=sr\\_1\\_1?s=digital-text&ie=UTF8&qid=1391570888&sr=1-1&keywords=wheat+belly](http://www..com/Wheat-Belly-Lose-Weight-Health-ebook/dp/B00571F26Y/ref=sr_1_1?s=digital-text&ie=UTF8&qid=1391570888&sr=1-1&keywords=wheat+belly)

This book is great for a beginner. She uses almond flour, arrowroot flour, and flax meal in her recipes. Lots of variety and I have made tons of different breads in the past year and her Sandwich Bread recipe is the closest I've come to regular whole grain bread in texture and taste. VERY pleased with this book, and I recommend it to others frequently.

I was lucky enough to get a review copy of this book prior to publication and it definitely exceeds the mark! This title is actually misleading as there are recipes for muffins and waffles just to name a few delectable breakfast type breads contained in this short ebook. You can't go wrong even if you only

make one or two of these delightful concoctions. Everything is spelled out in clear and concise instructions so even the novice baker is sure to have success creating some delicious gluten free bread.

Amazing approach to making gluten free breads. My first time encountering a no-knead method. Obviously, the author knows her chemistry to have found a way to make bread that is wonderful, without the mess and time.

I was impressed by the variety that is included in this book. I feed my family paleo friendly, gluten-free meals most of the time and this is a great resource to have. Now I am a self-proclaimed bread lover! And switching to mostly gluten free only left me with so many options for bread. Most of which are not very tasty. So I was delighted to find this book. I definitely am looking forward to baking the different bread recipes. Sarah also includes breakfast breads so I can spice up our morning meals as well!

Just take a look at what you will be able to accomplish with the support of this cookbook, and all Gluten-free. You can create delicious delites that will fill your stomach and warm your soul. The flavor and texture of the wheat-free breads, waffles, muffins, and sweet loafs are so good you will have them cry with joy! Even if you can eat wheat I would rcommend this book. I share these bakables at a bake sale and they are a big hit.

I have tried almost every type of gluten free bread and muffins available. Yet they never quite taste the same. However I tried the Walnut bread recipe and the blueberry Muffins and they tasted delicious. Definitely worth trying these recipes.

Giving this book only 2 stars because the cover photo is very misleading. Having baked artisan bread for many years when I saw the baguettes on the cover I had high hopes but none of these recipes are baked as baguettes, or as artisan bread. They are simply baked in a loaf pan.

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