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Gluten-Free Baking For The Holidays: 60 Recipes For Traditional Festive Treats



Synopsis

The holidays are a time to celebrate and indulge in baked goods warm from the oven. Unfortunately for the gluten-sensitive, seasonal pleasures such as sugar cookies and mincemeat tarts have been off-limits. Not anymore! Jeanne Sauvage, author of the popular blog Art of Gluten-Free Baking, has perfected 60 gluten-free recipes with all the flavors of their wheat-filled counterparts. Also included are tips on how wheat-free ingredients work and Jeanne's own gluten-free flour mix. With favorites like apple pie, plum pudding, rugelach, bâche de Noël "even a gingerbread house" everyone can pull up a chair to the holiday table with comfort and joy.

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Customer Reviews

As Grandma I'm supposed to make gingerbread, pie, and speculaas - and, this year for the first time, they're supposed to be gluten-free. Up to now, my attempts at gluten-free baking have gritty and funny-tasting. Now, Sauvage has rescued the holiday baking at our house. One strong point of the book is that she comes up with a single GF flour blend and uses it in every recipe. One doesn't have to measure out different amounts of thises and that's to make a separate flour blend for each recipe. Her approach is a tremendous timesaver and will also keep me from going stark staring mad. Another strong point is Sauvage's insight that working with GF doughs and batters requires different processes and different handling from working with regular flour. I haven't gotten satisfactory results when I've just substituted GF flour for regular flour in my baking. Sauvage has worked with each recipe to adapt ingredients, processes, and handling so that the results of GF

baking are more like regular baking.

As a pastry chef who has become gluten intolerant, I have high standards when it comes to baked goods. Jeanne's All-Purpose Flour Mix is wonderful and her recipes work beautifully. I have experimented extensively in the past with other flour blends and recipes with very mixed results, despairing of ever being truly happy with my efforts. Jeanne suggests that you use finely milled flour, and I agree. Authentic Foods flours are finely milled and very much worth having when creating delicately textured cakes and breads. I am happy that the book has weights as well as cup measures. It is worth having a simple scale when baking because measuring by volume is often inaccurate, causing poor results. The pie crust is so good that my family did not know that their Thanksgiving pumpkin pie was gluten free! This book is NOT just for holiday baking, and I look forward to using it all year long.

I've been the lucky recipient for many gluten-free treats that the author, Jeanne Sauvage, has made and sent to my office. I have tried gluten free (GF) cookies and cakes before at local bakeries. Sadly my experience was most GF-treats either left a bad after-taste of beans in my mouth and/or had a grainy mouth-feel. I can eat the gluten counterpart of these recipes and was so surprised after trying one of her GF-treats that my first comment was, "Are you sure these are gluten-free? They taste just like a normal cookie and they have no bad after-taste." Praise to Jeanne for developing a gluten-free flour blend and recipes that I can use in making a dessert for friends who can't have gluten.

Her Soft Sandwich Bread loaf is fantastic! She's been a great teacher for me, since baking with rice flours, etc., is brand new (for me) and totally different than baking with wheat products. If you follow her directions exactly, your first loaf will be a great success. Read her PRIMER at the beginning of this cookbook so you can learn her baking techniques she's developed over years of research and practice. I've found that when using a GLASS 8.5" by 4.5" loaf pan, I'm the most pleased with her bread recipe. I've also made her King Cake, her Lemon Bars, and her Dinner Rolls...YUM to all ~ Jeanne also has a blog with more recipes. I just took a loaf of her blog's Multi-Grain Sandwich Bread out of my oven. It looks great!

I bake all the time and develop a lot of baked goods for cookbooks. But I haven't been too happy with my own attempts at gluten-free--it's really, really hard to create versions that taste good and have a pleasant texture. I have been absolutely blown away by how terrific Jeanne's gluten-free

recipes are though--her rolls, spice cookies, pound cake, buche de Noel and mincemeat tarts can all pass for traditional wheat-based versions. I'll be reaching for her book every time I need to ready a g-f treat in the future--a wonderfully useful book and a pretty one, too.

I am a home baker and several of my friends have asked if I could do gluten free. I've made several recipes and they've all turned out great. Even people I know who aren't gluten free love everything! I've had several emails with Jeanne and she is always very helpful and knowledgeable. I hope she comes out with another book!

Great recipes, great instructions, great results. Gluten free AND delicious. Everything has the taste and texture just like you remember from forbidden gluten versions. Highly recommend the book but I would not recommend downloading a recipe book to the Kindle, you need to turn pages often because of the smaller size and mostly with messy hands, so it's not too practical.

This book brought in fundraising revenue we would not have had otherwise. When we advertised the bake sale, we mentioned that gluten-free items would be for sale, listing five or six items from the book that we were going to make. The phone rang off the hook with people wanting to place special orders ahead of time. We easily pulled in \$200 more than we would have without the gluten-free items. We also had a plate of taste-test bits - and everyone was surprised at how good and moist (and not "blechhh") the baked good were. Partners of gluten-free eaters can now enjoy baked good without dividing the house or the dinner able with special nutrition needs.

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