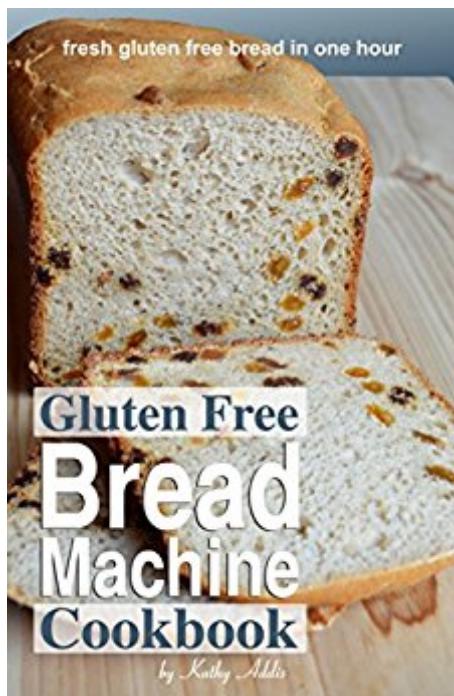


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# Gluten Free Bread Machine Cookbook



## Synopsis

Make Gluten Free Bread in 1 Hour! Think making your own bread is too much work? Think again! Great tasting recipes and innovative techniques will have you turning out perfect loaves of bread in no time, while letting your bread machine do nearly all of the work! Learn the 3 Simple Steps to making gluten free bread at home. Includes over 20 easy to follow recipes, including: Multi-Grain Bread, Cinnamon Raisin, Cheddar Cheese Bread, Maple Oat, Buttermilk Onion, Hawaiian Bread, Cranberry Walnut, Potato Bread and so much more! Also be sure to check out our "can't live without" troubleshooting guide so you can make fresh bread the whole family will love. You will make your own great tasting gluten free bread! All you need is a bread machine, this cookbook, and a little gluten free love in the kitchen. Get started today and enjoy a scrumptious loaf of bread you just can't get anywhere else.

## Book Information

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## Customer Reviews

Some of these recipes are way off. I first tried "Sally Lunn Bread" on page 72, and ended up with one awful mess. It calls for both a cup of milk, and 1 1/2 cups of warm water. Way too much liquid,

and just try to get that goo out of the bottom of your machine. I don't think I want to try any others in this book.

I so wanted to like it and I followed other reviews to increase baking time etc.... I think the author hasn't included enough info regarding liquid amounts, judging texture of the bread, adding liquid substitutions for dry milk, etc. Each loaf that I tried, Sally Lunn and cinnamon raisin, call for more liquid than other recipes (since I substituted dry milk with liquid almond milk as the author suggests) and both loaves were a gloppy mess, even with extended bake time. So now I give up on this book for my bread machine :(

This is the best resource I have found anywhere so far. The tips are so helpful and the recipes are simple and straightforward! No surprises and the bread turns out perfect every time. I haven't been able to have this kind of success with any other recipes I've tried (a bunch)! I highly recommend this resource for anyone who is looking for a simple and easy solution to baking delicious gluten free bread!

I can't say enough good things about this book. The recipes make bread in a bread machine that comes out looking, smelling, and tasting just like "real" bread. My nephew has been diagnosed with celiac disease and I have been trying to adapt recipes to accommodate him. The one thing that has stumped me is bread. Store bought gluten free breads are obscenely expensive. I made the brown rice bread, the first in the book, immediately after downloading this book and was knocked out of the water by the texture, taste, smell, and ease of recipe. I toasted it for some corned beef that I had made out of tri tips, dressed it with a little yellow mustard and pickles. I can't wait to try it as a reuben. I have my own flour mill that is dedicated to being gluten free so I am able to customize my flours and this is going to be a great adventure. The author also has a fantastic website as well that is jam packed with gluten free information. Thank you, Kathy, for making this book available.

Could have used better Proofreading....in all the recipes it says to loosen the bread from the pan, rapping the side works best. It should be 'tapping'. lolHaven' tried any recipe, this book is a gift to a friend.

Love this book! If you are frustrated and determined to make gf bread in a machine, please do yourself a big favor and get this. It is so helpful understanding the process. I combine this book with

Gluten-Free Bread, by Sophie Miller. By using these books you can make easy breads like quick potato bread and a simple bread bread. Kathy thanks for the help and encouragement!! Also, if you get a bread machine, I recommend one with a gf setting, and use that setting. I have a Ham. Beach.

These are great recipes, even in a small machine. I use a Zojirushi BB-HAC10 Home Bakery Programmable Mini Breadmaker, and was delighted to see that Addis gives instructions for adapting recipes. Though my Zojirushi's quick bread cycle takes two hours and her recipes are for machines with one-hour cycles, they still work just fine. My favorites include the maple oat bread (which I make with agave syrup) and the Italian Dried Tomato Bread - though the multi-grain bread is really good too, and I haven't tried a recipe I didn't like. These recipes do use eggs, and for one-loaf machines the instructions call for using 2 eggs instead of 3 along with half the other ingredients). The result is a bread with a slight custardy texture, though not annoyingly so, and a great taste - even my husband, who isn't on a gluten-free diet, agrees. The loaves are a bit smaller than others I've made in my machine, probably due to the use of instant yeast. It's still some of the best bread I've had in the almost 20 years I've been gluten-free. The ingredients may require a bit of shopping (online for me, despite my fairly well stocked gluten free pantry). Addis's basic bread flour recipe calls for both soy flour and coconut flour, along with the brown and white rice flours and tapioca starch I always have on hand, and she uses SAF instant yeast and dough enhancer, also new ingredients for me. But the results are well worth it. There are a lot of really appealing recipes in the book - cinnamon or pecan raisin, cheddar cheese, buttermilk onion, Welsh currant, and savory bacon pepper loaf, along with the maple oat and Italian dried tomato and multi-grain breads that are my favorites. After taking years to find recipes to make the simplest kind of edible bread, I'm really looking forward to having a lot of fun with this cookbook, baking some really interesting savory breads at last! P.S. I ordered a copy to give a nephew on a gluten-free diet, and was happy to see that it now comes with a spiral binding, so it will lie flat on its own - much easier to use.

good recipes and works well with new bread machine

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