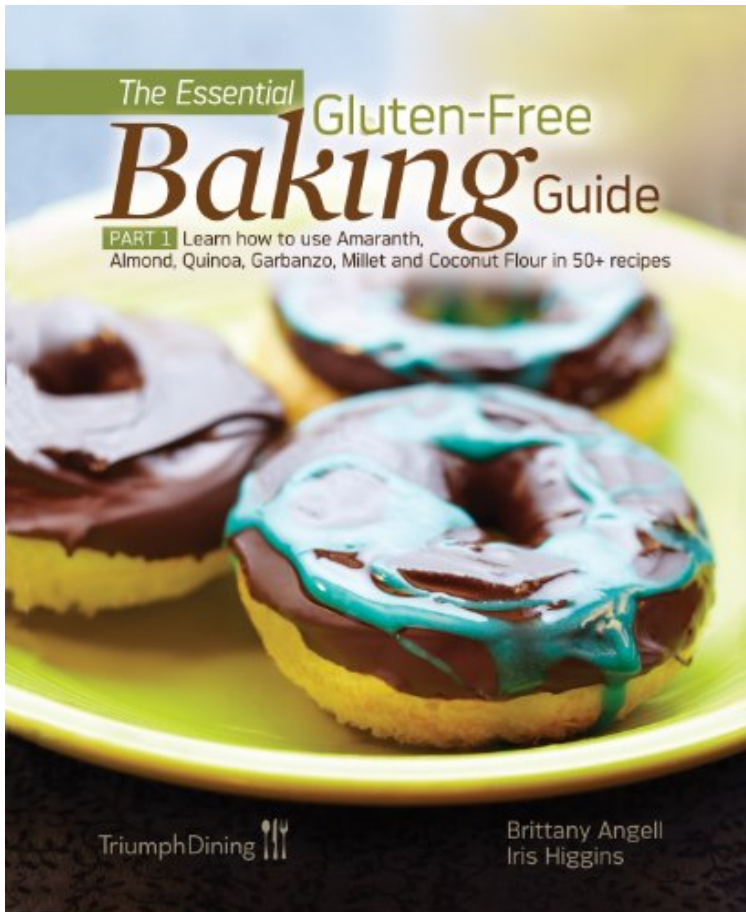


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The Essential Gluten-Free Baking Guide Part 1 (English Edition)



*Par Brittany Angell, Iris Higgins
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Presentation de l'auteur This Essential Guide is the all inclusive one stop shop to gluten and allergen free baking. Six chapters each dedicated to a specific flour including 50+ diverse recipes that are packed with the information you need for successful gluten free baking. From delicious Stove Top English Muffins, Cheesy Skillet biscuits, and Chocolate Babka Bread to Fig Newtons, Graham Crackers and Funnel Cake. Learn how to make these unique and hard to find allergen free recipes. Brittany and Iris will help you: Learn how to successfully bake with each flour Learn how to best substitute each flour Understand the basics of baking without eggs, corn, soy, dairy Learn the ins and outs of all the unrefined sugars and how to exchange them.

Also Included are baking tips from some of today's leading gluten free experts: Elana Amsterdam This complete guide will provide you with all the information and useful tips you need to prepare wonderful baked goods you never thought possible and will gift you with the knowledge to create your own. Presentation de l'auteur This Essential Guide is the all inclusive one stop shop to gluten and allergen free baking. Six chapters each dedicated to a specific flour including 50+ diverse recipes that are packed with the information

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