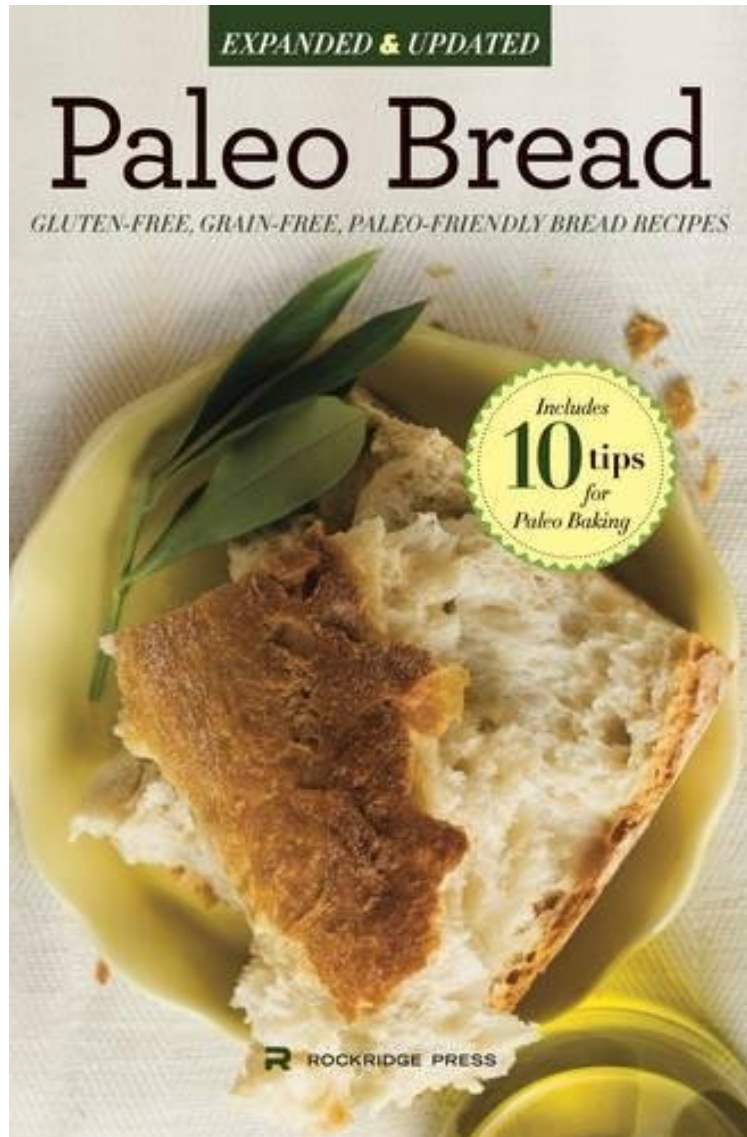


(Mobile pdf) Paleo Bread: Gluten-Free, Grain-Free, Paleo-Friendly Bread Recipes

Paleo Bread: Gluten-Free, Grain-Free, Paleo-Friendly Bread Recipes

Rockridge Press
ebooks / Download PDF / *ePub / DOC / audiobook



[Download](#)

[Read Online](#)

#287924 in Books 2013-08-12 Original language: English PDF # 1 9.00 x .34 x 6.00l, .49 #File Name: 1623152011160 pages | File size: 19.Mb

Rockridge Press : Paleo Bread: Gluten-Free, Grain-Free, Paleo-Friendly Bread Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Paleo Bread: Gluten-Free, Grain-Free, Paleo-Friendly Bread Recipes:

162 of 166 people found the following review helpful. I must be missing something here, why and how are there so

many positive reviews for this cookbook??By Gina Guiffredal have to warn everyone that almost every recipe I have tried in this book has been a colossal waste of ingredients, time, and money. I have no idea how this book has mostly positive reviews...it makes me wonder about who is really leaving reviews for this book?? It can't be people who have tried the same recipes that I have. Those of us that follow the "paleo" lifestyle know how expensive the ingredients and food can be. I was on my sixth recipe in this book, trying to make anything comparable to what was being described, and became absolutely disgusted with the results. There is major problems with every recipe I have tried so far. I tried to make the herbed focaccia bread, regular focaccia bread, the pizza crust, the Italian rolls, and two other types of buns.....it was all inedible!! And yes, I am an experienced baker. I know coconut flour will thicken in time, and can be drying. I also know to use fresh ingredients with my nut flours/almond flour, etc. I also know that measurements can be a bit off, and more flour/water can be necessary to form a dough or batter. But this was not the issue here, this was the complete inedible products these recipes produced. It is an incompetent book of recipes, that yielded truly awful results. I never write reviews, but tonight after my sixth attempt at one of the bread recipes written in this book, I became furious with the waste of ingredients, waste of money, and waste of my time!! I had to come here and leave a review. I at first thought it was my fault, even though I am an very experienced baker. I even blamed my ingredients because of all the positive reviews... it had to be me right? But now after six attempts at six different recipes... I am telling you this book has some serious problems. I would not be here writing this review if it was just a taste preference, as I have bought cookbooks in the past and not liked them. However, this cookbook has produced nothing but inedible results. It has been an absolute waste of ingredients, time, and money...and considering how expensive said ingredients are... I just had to speak up. This book has truly cost me a small fortune in "Paleo" ingredients without so much as one successful loaf of bread, pizza crust, or rolls. I have cooked other Paleo bread recipes/pizza crusts with success in terms of them being bread like...just didn't taste too great. I bought this book in hopes of making a decent focaccia bread for my sauces, jams, and nut butters. I also wanted it for that occasional pizza craving I get since going Paleo. However, this book was beyond disappointing, and can't be trusted to yield any positive results...at least for the above recipes I tried. I had high hopes for this book, and was excited to get started. I really wanted to like this book, but can't recommend it to anyone. There are just way too many recipes that are hit or miss...as for me...sadly all misses! :(71 of 73 people found the following review helpful. Extremely Misleading CoverBy M. BeckerI am giving this book one star because of the picture on the front cover. That bread pictured is not a recipe in the book, nor is there anything like it. The first page of the book is a couple of paragraphs about how paleo bread should not be expected to be like traditional bread and will not bake like it or have bubbles or crust etc. So why put a picture of traditional bread on the cover? Extremely irritating and deliberately misleading. Please be aware that if you use recipes from this book they are going to be very dense and more similar to something like corn bread or banana bread, NOT what is pictured on the cover.41 of 43 people found the following review helpful. Are the people giving this five stars actually trying the recipes?By ApplesOrangesThis book contains some truly awful recipes. The ones I tried were a total flop, and I followed the directions exactly. Really bland, dry, cardboard-like bread that, after a taste, has to be pried out of the pan because it's so dense. There's nothing remotely close recipe wise to resemble the bread on the cover of this book. Some of the recipes got an audible reaction when I tried them.... "disgusting!". Others got silently tossed in the trash. I'd warn everyone to stay away from this book and instead find recipes online and read *all* the reviews before you begin, because Paleo ingredients and their cost are nothing to fool around with.

From the Publisher of New York Times Bestsellers Paleo Slow Cooker and Paleo for Every Day