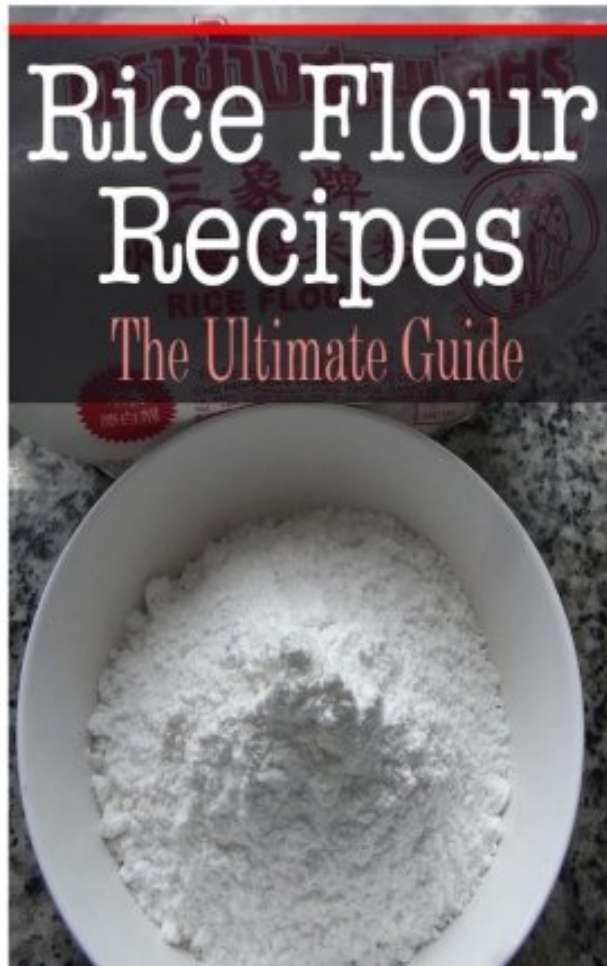


(Ebook pdf) Rice Flour Recipes: The Ultimate Guide

## Rice Flour Recipes: The Ultimate Guide

*Sara Hallas*

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**Sara Hallas : Rice Flour Recipes: The Ultimate Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised Rice Flour Recipes: The Ultimate Guide:

1 of 1 people found the following review helpful. Buy at your own risk --#3 version of the same book and recipes.By Judith StephensHere we go again. Three versions of the same book with the same recipes printed by the same publisher, Encore Publishing.The first one was dated 8-25-2013 and,I use the term VERY loosely,authored by "Susan Hewsten".Second one was dated 12-5-2014 under the name of "Kimberly Hansan" but the recipes were ALL the exact

same ones as before. The cover is different to make it seem like a new version when it isn't. Somehow, that seems fake to me. And, strange as it may seem, version #3 has the name "Sara Hallas" on it with the same recipes. It was printed 12-7-2014 or just 2 days AFTER the immediate previous issue! Now you'd think if there were two LIVE people in the same office working on the SAME topic of a cookbook, rice flour recipes, they'd encounter each other on coffee breaks, lunch breaks, arriving and leaving, etc., and maybe even talk about what they're doing, right? Not at this company. Either the "authors" are fake, they never talk to each other because they're locked in separate rooms and chained to their desks with personal break equipment below their chairs OR they simply don't exist. I vote for they don't exist. There's no great stable of writers working for Encore Publishing. There never has been and there never will be. That's why their recipes are written in such weird fashions with equally weird directions. Sometimes they leave off ingredients in the list but mention them in the directions because the person keying in the one-and-only original book full of recipes from the Internet, loses their place in the copy-and-paste function. OR, they're really that incompetent and can't/won't hire an editor to catch the goofiness in-house. Or, they don't have anyone capable of catching these goofs. But the reasons don't matter. The question remains why do we have to continually be subjected to three versions of the SAME book to put money in the hands of Encore Publishing who doesn't seem to want to have a real job. Or who continues to sell these duplicated books with the SAME recipes. I know they would refund the money when the customer complained -- they're excellent at customer service. 0 of 0 people found the following review helpful. Of the two bread recipes one comes out looking like anything but bread. By Mme N. Osathanond Both books are identical with different cover! Of the two bread recipes one comes out looking like anything but bread. The other one uses gluten free wheat flour!!!! All other recipes are usually made with rice flour by other names!!!! 0 of 0 people found the following review helpful. cooking good can taste great. By Rusty I'm trying to cook more healthy now so I am trying rice flour and there are some really delicious recipes that are easy to prepare and healthy for you too. Thank you and enjoy your meal and enjoy your day.

\* GLUTEN FREE ALTERNATIVE \* Rice flour is one of the main foods consumed by most Asian countries. It is prepared by grinding the broken rice grains during milling. It has versatile uses, from baby foods, pancake mix and baked snacks to coatings for fried foods. However, its importance and inclusion in the Western diet is due to its gluten-free quality. Rice flour can be used as a wheat flour alternative, in place of all-purpose or pastry flour, when baking for those with a gluten intolerance or wheat allergy or who are simply eliminating wheat flours from their diets. We have collected the most delicious and best selling recipes from around the world. Enjoy! Introduce Rice Flour into your diet today! Scroll Up Grab Your Copy NOW!