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## The Best-Ever Wheat and Gluten Free Baking Book: 200 Recipes for Muffins, Cookies, Breads, and More, All Guaranteed Gluten-Free!

Mary Ann Wenniger, Mace Wenniger  
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**Mary Ann Wenniger, Mace Wenniger : The Best-Ever Wheat and Gluten Free Baking Book: 200 Recipes for Muffins, Cookies, Breads, and More, All Guaranteed Gluten-Free!** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best-Ever Wheat and Gluten Free Baking Book: 200 Recipes for Muffins, Cookies, Breads, and More, All Guaranteed Gluten-Free!:

0 of 0 people found the following review helpful. Like healthy ingredients but more mistakes to reportBy lbgardenerI got this book from the library first and I liked the use of ingredients like teff and amaranth. However, I do have a couple more mistakes to point out. The teff pepperoni bread calls for 8 oz or 115 grams of pepperoni. Since my package had only 6 oz, I thought there was something wrong. 115 grams is only 4 oz and even that was too much for

my tastes. It didn't tell you how to divide the water and I found it strange to mix the flour with water and let soak for overnight. With a cup of water, it was crumbly. Overall, the dough looked like it would bake ok but it turned out solid. The zucchini quick bread said to grease two pans with a yield of 30 to 40 slices. It's only enough to make one loaf. There was another one that had a discrepancy in the butter amount oz. vs. g. but I can't find it back. The sorghum nut bread came out great. I will continue to experiment with this book and hope for the best. I have found other gluten-free bread recipes in other books to come out too solid until I realized I needed to cut down the liquids down. Maybe it has to do with your humidity and temperature in the kitchen? 0 of 0 people found the following review helpful. to which many people like myself are also allergic By Sophie Lauren I tried a recipe for cornbread, but it was too dense to be edible. Also, many of the recipes use soy flour, to which many people like myself are also allergic, so I probably won't get much use from the recipes. The introductory chapter does have some useful information about alternatives to wheat flour. 0 of 0 people found the following review helpful. Not so good. By Dissapointed Recipes are complicated and costly. I need simpler, cheaper and more practical solutions. Naturally, I need to find some other books as well. Thanks.

There was a time when being diagnosed with celiac disease or learning you had a sensitivity to wheat or gluten meant a lifetime of dry, tasteless baked goods that crumbled in your hands and often weren't worth the effort you put in to make them. Not any more! Today, easy-to-use alternative flours, grains, and flavorings are on supermarket shelves everywhere, which means you don't have to learn any new baking techniques or search the Internet for untried ingredients with names you can't pronounce. In this book you'll find more than 200 easy-to-follow recipes -- from moist and hearty breads and muffins to sweet-tooth-satisfying cookies, cakes, and pies -- that friends and family will devour. Made with a variety of healthful grains and flours that are packed with protein, these tasty treats will boost energy levels and lift spirits. Recipes include: Chocolate Chip Cookies Blueberry Muffins Baked Rice Pudding Birthday Cake Brownies Cornbread And many more!

About the Author Mace and Mary Ann Wenniger are a husband and wife who began creating gluten-free recipes over 20 years ago when Mace was diagnosed with celiac disease. Artists, art gallery owners, and authors, the Wennigers also have grandchildren with food allergies who benefit from these delicious recipes. Mace and Mary Ann Wenniger are a husband and wife who began creating gluten-free recipes over 20 years ago when Mace was diagnosed with celiac disease. Artists, art gallery owners, and authors, the Wennigers also have grandchildren with food allergies who benefit from these delicious recipes.