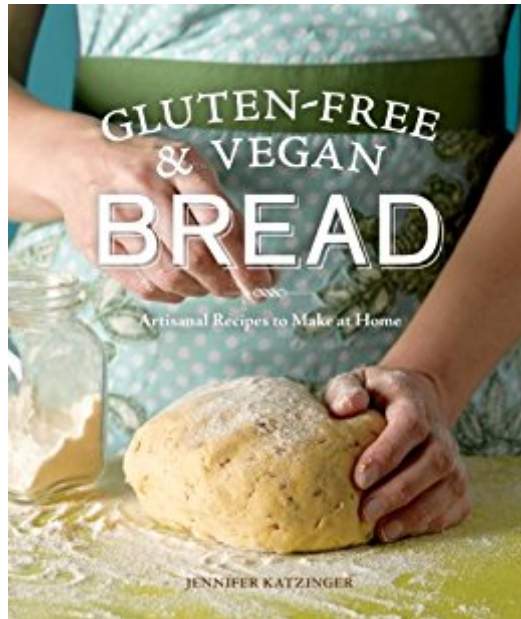




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Gluten-Free & Vegan Bread: Artisanal Recipes To Make At Home



Synopsis

Make delicious gluten-free and vegan bread at home! Here are 65 simple recipes for yeasted breads, fougasse, flatbreads, sweet breads, sourdough, quick breads, savory breads, and sandwich breads. If you're on a gluten-free and vegan diet, bakery bread isn't an option and until now it's been hard to make at home. Jennifer Katzinger, a highly regarded gluten-free and vegan cookbook author and founder of Seattle's Flying Apron Bakery has spent years perfecting her recipes for gluten-free and vegan breads. Each of the 65 breads in this book is made without egg, dairy, gluten, or soy and uses whole grains and alternative natural sweeteners. You'll soon be enjoying delicious gluten-free and vegan breads including Country Baguette, Cinnamon Pecan Rolls, Kalamata Olive Bread, Simple Focaccia, Quinoa Crackers, Matzo Flatbread, Walnut Wild Rice Bread, Quick Anadama Bread, Irish Soda Bread, Cranberry Pecan Bread, and more. From the Trade Paperback edition.

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Customer Reviews

After reading comments here that a number of recipes had errors I decided to write to the publisher

to see if they had put together an errata sheet. They just sent me a copy and it's 4 pages long. There are substantial errors in terms of baking time/temperature in *23* of these recipes. I would not try to use this book without getting yourself a copy of the errata sheet from Sasquatch Publishers (custserv@sasquatchbooks.com) or you are likely to be disappointed with your results. Frankly, I am astounded that such shabby work made it to print; hopefully the corrected recipes will produce tasty results

I got this book out of the library initially and was so pleased with the recipes I tried, I went out and bought the book. So far I haven't tried any of the wild starter recipes so I don't know how they will do yet. The breads I made were quite dense "hearty" breads I really like this kind of bread, if you are looking for a light fluffy loaf you may be disappointed with these recipes. (although I haven't tried all the recipes so that type may be in there!)

There's a reason this book is labeled "artisanal"...this book is not for inexperienced bakers. This was an awesome way to advance culinary skills for superior flavor. The instructions, when followed diligently, lend robust and flavorful loaves, that with practice, become quick and easy to whip up. I actually have baked these loaves in my convection toaster oven to cut back on electric waste (the baking times for these loaves is exponential), and I have yielded identical results.

I could not get any of the recipes to work. The breads were all gooey in the middle, despite having followed the directions exactly. I tried several brands of yeast, thinking that might be the problem, but it didn't help. I tried baking longer at each of the stages, but that only yielded bread that was too hard to eat on the outside, and still a gooey mess on the inside. Big disappointment!

OK

I am usually super supportive of anything vegan but the recipes in this book are so disappointing and inedible. After getting so excited and spending a ton of money on teff to make the starter and bunches of other gf flours I didn't already have and trying different recipes when the last one didn't turn out, I finally gave up. One of the breads I made (and I followed the directions exactly) actually had chunks of clear grisel type funk in it. I am still stumped on that one. The only thing that was at all okay was one of the flat breads I tried. Unfortunately most of the recipes tasted exactly the same, were too dense to enjoy and the whole experience really burst my bubble. Sorry guys.

A friend helped me learn how to make one of the breads and how to use the starter. Mine went moldy. Now I have to start over. The book has some interesting recipes. The recipe I used was the baton and it was sense like german. Read and had a harty crust.

I have tried two recipes so far and both have turned out VERY dense. I am new to gluten free baking so maybe I don't have the right expectation, but the dough didn't seem to rise at all for either one I tried. I do really like the flavor of teff flour and both recipes I tried, so I'll keep trying.

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