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Gluten Free Bread Machine Cookbook



Synopsis

Make Gluten Free Bread in 1 Hour! Think making your own bread is too much work? Think again! Great tasting recipes and innovative techniques will have you turning out perfect loaves of bread in no time, while letting your bread machine do nearly all of the work! Learn the 3 Simple Steps to making gluten free bread at home. Includes over 20 easy to follow recipes, including: Multi-Grain Bread, Cinnamon Raisin, Cheddar Cheese Bread, Maple Oat, Buttermilk Onion, Hawaiian Bread, Cranberry Walnut, Potato Bread and so much more! Also be sure to check out our [eBook](#) live without a troubleshooting guide so you can make fresh bread the whole family will love. You will make your own great tasting gluten free bread! All you need is a bread machine, this cookbook, and a little gluten free love in the kitchen. Get started today and enjoy a scrumptious loaf of bread you just can't get anywhere else.

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Customer Reviews

Ahh, bread - the one thing I really miss since starting on my Gluten Free diet. Well - not anymore! The bread recipes out of this book are great and take no time at all to make! I made bread in my bread machine in a hour, start to finish, and it tasted better than anything I've ever bought at the store. The bread machine is sooo easy, just put in the ingredients and hit start. I'm even using a cheap-o bread machine from a discount store so don't worry about having some big fancy model - that cheap ones work great! Has recipes for all sorts of different breads (so far the Cinnamon Raisin and the Maple Oat are my favorite) and there is a whole section on ingredients, techniques and trouble-shooting. WOHO, I'm not spending crazy amounts of money at the store now for Gluten

Free breads that don't taste like anything and feel like a brick. Now I'm making my own inexpensive, light, fluffy, supper-tasting breads that require almost NO WORK because I'm using a bread machine. Could it get any better?

I can't say enough good things about this book. The recipes make bread in a bread machine that comes out looking, smelling, and tasting just like "real" bread. My nephew has been diagnosed with celiac disease and I have been trying to adapt recipes to accommodate him. The one thing that has stumped me is bread. Store bought gluten free breads are obscenely expensive. I made the brown rice bread, the first in the book, immediately after downloading this book and was knocked out of the water by the texture, taste, smell, and ease of recipe. I toasted it for some corned beef that I had made out of tri tips, dressed it with a little yellow mustard and pickles. I can't wait to try it as a reuben. I have my own flour mill that is dedicated to being gluten free so I am able to customize my flours and this is going to be a great adventure. The author also has a fantastic website as well that is jam packed with gluten free information. Thank you, Kathy, for making this book available.

These are great recipes, even in a small machine. I use a Zojirushi BB-HAC10 Home Bakery Programmable Mini Breadmaker, and was delighted to see that Addis gives instructions for adapting recipes. Though my Zojirushi's quick bread cycle takes two hours and her recipes are for machines with one-hour cycles, they still work just fine. My favorites include the maple oat bread (which I make with agave syrup) and the Italian Dried Tomato Bread - though the multi-grain bread is really good too, and I haven't tried a recipe I didn't like. These recipes do use eggs, and for one-loaf machines the instructions call for using 2 eggs instead of 3 along with half the other ingredients). The result is a bread with a slight custardy texture, though not annoyingly so, and a great taste - even my husband, who isn't on a gluten-free diet, agrees. The loaves are a bit smaller than others I've made in my machine, probably due to the use of instant yeast. It's still some of the best bread I've had in the almost 20 years I've been gluten-free. The ingredients may require a bit of shopping (online for me, despite my fairly well stocked gluten free pantry). Addis's basic bread flour recipe calls for both soy flour and coconut flour, along with the brown and white rice flours and tapioca starch I always have on hand, and she uses SAF instant yeast and dough enhancer, also new ingredients for me. But the results are well worth it. There are a lot of really appealing recipes in the book - cinnamon or pecan raisin, cheddar cheese, buttermilk onion, Welsh currant, and savory bacon pepper loaf, along with the maple oat and Italian dried tomato and multi-grain breads that are my favorites. After taking years to find recipes to make the simplest kind of edible bread, I'm really

looking forward to having a lot of fun with this cookbook, baking some really interesting savory breads at last! P.S. I ordered a copy to give a nephew on a gluten-free diet, and was happy to see that it now comes with a spiral binding, so it will lie flat on its own - much easier to use.

My whole family loves all of the recipes. You don't have to go out and buy an expensive new bread machine! I got the \$60 machine at Walmart & started making delicious gluten free bread. The recipes are basic, but it's the technique that's important. Once you learn not to be afraid of the machine, bread seems to make itself. Before I got this book, I was scared to even open the lid to check the dough, after I read the bread machine instructions. It only took a couple of loaves before I perfected the bread to my family's tastes. The book gave me the kickstart I needed and now I can be as creative as I want. There is even a link that shows you the best kind of grain mill to buy, which eventually pays for itself, especially if you've seen the price of gluten free flour mixes in the stores. Trust me, if you know you want gluten free and you like to do your own breads, this book is perfect. I bet the breads I've made are better and less trouble than the ones where a fancy bread machine is "required".

This is the best resource I have found anywhere so far. The tips are so helpful and the recipes are simple and straightforward! No surprises and the bread turns out perfect every time. I haven't been able to have this kind of success with any other recipes I've tried (a bunch)! I highly recommend this resource for anyone who is looking for a simple and easy solution to baking delicious gluten free bread!

The book's value is the author's guidance in using a bread machine. It was worth the \$5 and even more to overcome my fear of making gluten-free bread with my new Oster, giving me the confidence to revamp recipes I've tried in the oven (but it just took too long and was too messy). I've tried three recipes so far; two were so-so, but the raisin-cinnamon bread is fantastic! Next I plan to try the onion buttermilk recipe. Her recipe and advice about stuffing and croutons was amazing. I would welcome other recipe books and bread machine baking advice from this author.

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