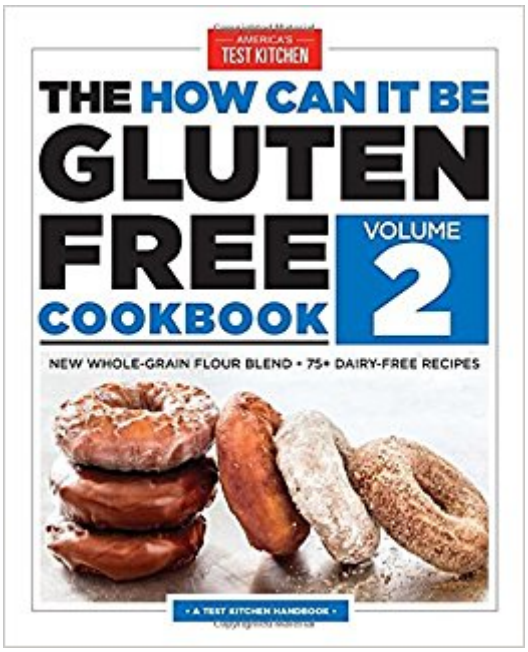
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The How Can It Be Gluten Free Cookbook Volume 2: New Whole-Grain Flour Blend, 75+ Dairy-Free Recipes



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Synopsis

Our all-new collection of gluten-free recipes features a new whole-grain flour blend, more than 50 dairy-free recipes, and nutritionals for every recipe. Building on the best-selling success of The How Can It Be Gluten- Free Cookbook, weÃ¢â ¬â„¢ve gone back into the test kitchen to expand our repertoire of revolutionary gluten-free recipes, including developing a whole-grain flour blend that brings earthy flavor to a variety of baked goods such as sandwich bread, waffles, rustic walnut-cherry boule, chai spice bread, sesame crackers, and a free-form rustic tart dough used to make a stunning pear and cranberry tart. Throughout there are recipes that use the test kitchenÃ¢â ¬â„¢s all-purpose flour blend, such as bagels, hamburger rolls, brioche, baguettes, and easy-to-make pan pizzas, as well as sweet treats like yeasted doughnuts, blondies, lemon layer cake, and Dutch apple pie. Also new to this book are nutritionals for every recipe and dairy-free versions of more than half the baked goods based on extensive testing done with alternative milks and yogurt and vegan cream cheese and butter. Innovative techniques and discoveries are explained throughout: a simple oven proofing method that helps gluten-free breads rise taller and more consistently, foil collars that ensure hamburger buns that are the right size, and a double-batter-ing and double-frying method for fried fish with a crispy gluten-free coating. From breakfast foods, grains, and comfort foods to a whole range of baked goods, this new volume delivers groundbreaking recipes plus information on the best gluten-free breads and pastas on the market today and an essential resource section that is a road map for cooking and baking without gluten.

Book Information

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Customer Reviews

AmericaÃ¢â ¬â„¢s Test Kitchen is well-known for its top-rated television shows with more than 4 million weekly public television viewers, bestselling cookbooks, magazines, websites, and cooking school. The highly reputable and recognizable brands of AmericaÃ¢â ¬â„¢s Test Kitchen, CookÃ¢â ¬â„¢s Illustrated, and CookÃ¢â ¬â„¢s Country are the work of over 60 passionate chefs based in Boston, Massachusetts, who put ingredients, cookware, equipment, and recipes through objective, rigorous testing to identify the very best. Discover, learn, and expand your cooking repertoire with Julia Collin Davison, Bridget Lancaster, Jack Bishop, Dan Souza, Lisa McManus, Tucker Shaw, Bryan Roof, and our fabulous team of test cooks!

I reviewed the Volume 1 of this cook book. I have used that book as my go to for so much. ATK has very much perfected gluten-free baking. However, Volume 1 felt like a quickly patched together GF effort. There were many recipes, already gluten-free, from their other cookbooks. There were too many salads and other things that were to easily included and added little value. Not so with Volume 2!I keep a running list of things I want GF (I am Celiac) but have had trouble duplicating in my home kitchen lab. Things like doughnuts, popovers, baguettes, crackers, and hearty whole grain breads are included. I feel ATK has now put the full force of their testing kitchens into Voulume 2.The new whole grain flour mix is healthy and complex. The recipes take advantage of all the hearty flavors of this flour mix.Many of the recipes from Volume 1 have been greatly improved. The previous pizza crust was good. The new version is the best I have tasted yet.

Best GF recipes we’ve tried, yet!The sweets are great, but who doesn’t love brown sugar and butter, which have a dominant role in a number of those recipes. Still, our GF tasters could not believe they were GF.A surprise hit was the Southwestern meatloaf, using GF corn tortillas chopped up and processed for the binder.4 diners finished off the thing with no problems, and begged for the non-extant leftovers.Get yourself an accurate digital scale before you use the book. We’ve been measuring by weight whenever possible for the past 10 years, and tried an experiment with one recipe, made twice: one weighing the ingredients, one using ’best guess’ volume measurements. Blind testers and cooks could easily tell the difference, most of which was the tendency for the baked goods to pancake out with the non-weighed ingredients measure. Reinforced our resolve to always measure when recipes offer the weight alternative.Wish list: minor quibble. Wish ATK would provide measurements in grams, not ounces. We’re getting used to most of our recipes in grams and - although our scale can easily flip from ounces to grams, the non-metric readouts are limited to

1/8 ounce increments.But then again, ATK always leaves us wanting something in their cookbooks: like the omission of any date/time keys to the marvelous ATK Complete TV 2001-2016 book, which has become a favorite for all our home cooks! Nice update to the old collections books, but a TV show date keyed to each recipe would give our aspiring culinary scientists an easy way to access the corresponding videos on the ATK TV videos collections we've purchased since 2008. Nothing beats looking at the experts demo a technique when words are not quite enough.

Even better than volume 1! Greatly expands on the first volume which was a very good gluten free cookbook. I've yet to try the new whole grain flour formula but have used several of the recipes which use the original flour from volume 1. All turned out perfectly. I've also used the new method of rising and baking with the sandwhich bread and pizza crust from volume 1. Spectacular improvement on already good recipes. ATK is my go to for gluten free baking because they've worked out the issues and document the recipe development so very well in the "why it works" for each recipe. Highly recommend this cookbook.

These recipes are spot on! I've made the herbed focaccia, chicken parmesan, baguettes, and brown sugar cookies already. All were fantastic! Test Kitchen's recipes are reliable and worth the effort. I love this book and can't wait to bake more during the holidays!

I have many of the recipes and everyone, so far, has turned out perfectly. I have always used the America's Test Kitchen recipe for the flour mix. There are directions for dairy free substitutions which I have used for each one I have made. The instructions are clear and easy to read. They teach you the "why & how" of each recipe and also some very good information/instruction about gluten free baking in the first chapters.I have now purchased one as a gift for a friend.

After being diagnosed with Celiac disease 3 years ago, I have bought many gluten free cookbooks. Over time I had 5 to 6 different flour mixes in my freezer due to each author's specific recipes. Then I discovered America's Test Kitchen GF recipe books. I bought both. I have now donated my old books and use only the flour mix recipe from America's Test Kitchen. The results from these recipes are the closest to gluten baked goods that I have found. The best thing is that my freezer now has more room for other food.

Most of the people in my family are celiac. You would think that with all the gluten-free options now

available, we'd have no trouble in finding decent bread options. Unfortunately, we have additional allergies that mean we can't eat most of the gluten-free flour brands.What is great about this cookbook is it gives you information on why the recipes work. This helped us figure out how to make our own flour blends so that the recipes were successful. It took some time and experimentation, but we are now making some excellent breads and pastries.

Since going gluten free, this cookbook (as well as the first one) have become my kitchen bibles. Have loved everything I have made so far, as do the rest of my family (none of which are gluten-free.)

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