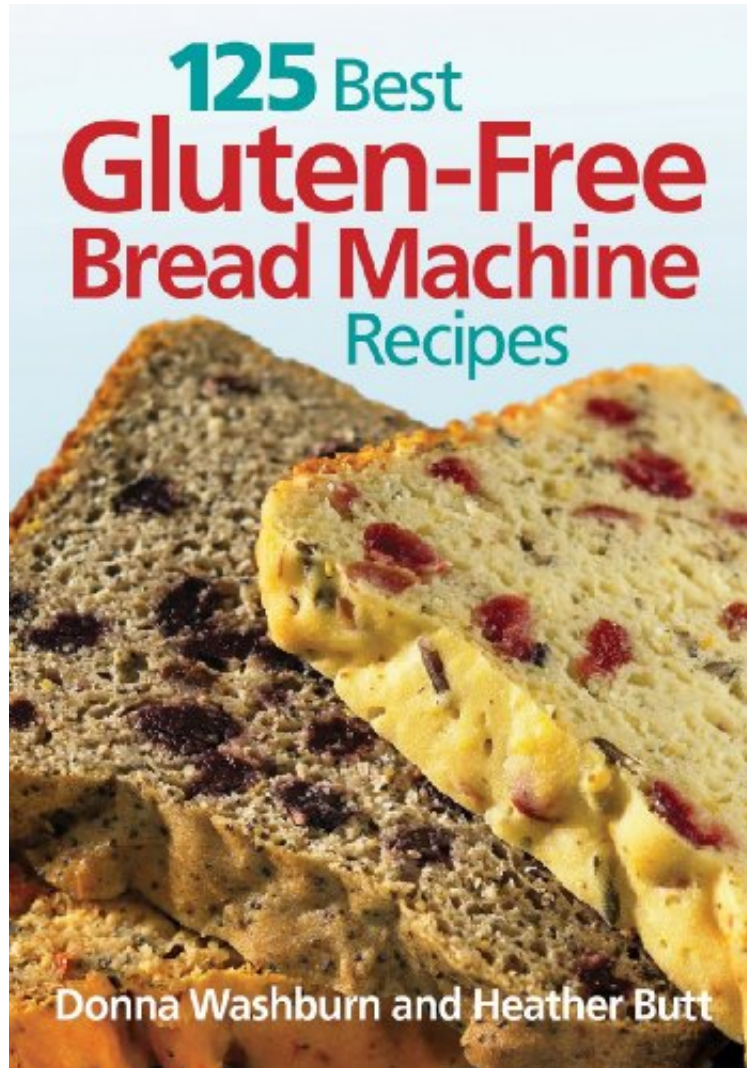


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## 125 Best Gluten-Free Bread Machine Recipes

*Donna Washburn, Heather Butt*  
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**Donna Washburn, Heather Butt : 125 Best Gluten-Free Bread Machine Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised 125 Best Gluten-Free Bread Machine Recipes:

359 of 365 people found the following review helpful. Fantastic book, but read this before getting started with gluten-free breadmakingBy Dave MillmanWhen we got started with gluten-free bread making, we bought three books and a Zojirushi BBCCX20 Home Bakery Supreme Bread Machine. The first recipe we tried was from the bread maker manual, which turned out heavy and relatively tasteless. Our second recipe was the breadsticks from this book (page 146). We made them exactly as the recipe described, and scored a delicious success.The best part of this book is its completeness. Each recipe includes full ingredients and instructions, like most books. But it also includes specific

instructions on measuring the temperature, customizing machine cycles, etc. We learned a lot by making recipes from this book before trying recipes from our other two books. To be successful with gluten-free bread making, you need the right machine. Pages 15-19 of this book give specific recommendations on how to choose the right one. If you want my one sentence answer, buy the Zojirushi, which meets all of the requirements described there. You need a machine that can handle gluten-free dough, which is often thicker and heavier than wheat dough. The Zojirushi has two paddles in a horizontal baking tray, instead of one paddle in a vertical tray like many smaller machines. It is also programmable, which helps a lot. More tips: \* Make each recipe EXACTLY as recommended the first time. That will allow you to compare any changes you make with the results obtained by the authors. \* Measure ingredients exactly, particularly flours. Don't pack the flour into the measuring cup, just scoop into the measuring cup and scrape off the excess. If you tap or otherwise pack the flour into the cup, you'll end up with too much of that flour, by perhaps 20% or more. \* Measure temperature after baking cycles, as often recommended in this book. \* If you have hard water (ours is very hard) use bottled spring water for baking. This can make a surprising difference. Gluten free baking requires practice, but the result is worth the effort. Enjoy!

2 of 2 people found the following review helpful. Everything Tastes Fantastic  
By chinagirl  
So far, I have made Gluten Free White Bread and a Gluten Free Pizza Crust and they both were delicious. And we're much yummiier than when I make bread or pizza crust with bread flour with gluten recipes. I am the only one in the family who has issues with gluten but I also have a very difficult time digesting barley flour which is a big part of bread flour. It gives me terrible gas, bloating and stomach pain. No barley soups for me. So for me Gluten Free is a necessity. Have to watch last several minutes of bake cycle with my T-Fal Bread Machine because it can burn the crust on my Gluten Free Bread. And I really recommend the "Plain Pizza Crust" recipe because it is delicious and very easy to make.

4 of 4 people found the following review helpful. One of the best gluten free bread machine cookbooks out there  
By TKD grandma  
This is a fantastic cookbook. I have made several recipes each one came out great

Great breads from the home kitchen. They will taste like they came from the best bakery in town. For anyone who enjoys the flavor and aroma of freshly baked bread, nothing beats the convenience of a bread machine. This convenience is even greater for those managing a gluten intolerance. Finally here are great recipes for the food that is most strictly avoided and typically most missed in gluten-free diets: bread. These recipes make gluten-free breads that not only taste great but are specifically designed to meet the exacting requirements of bread machines. Each recipe has been thoroughly tested to ensure successful results every time. And what a collection of recipes it is: Banana seed bread Brown bread Cornbread Cranberry wild rice bread Egg-free, corn-free, lactose-free brown bread Italian herb bread Pumpnickel Sourdough walnut bread Tomato rosemary bread Hamburger/mini-sub buns Hot cross buns Sun-dried tomato ciabatta Thin pizza crust Cinnamon buns Focaccia Throughout the book there are tips and techniques for using a bread machine, and as a bonus the authors have included recipes for mixer prepared variations. These breads will be enjoyed by everyone in the family, whether affected by gluten intolerance or not.

125 Best Gluten-Free Bread Machine Recipes by Donna Washburn and Heather Butt is an absolute goldmine of fabulous recipes for making all sorts of gluten free goodies in your bread machine. Before receiving my own copy of this book, I'd read reviews on .com which stated that the authors actually wrote this book for the zojirushi bread machine. This is not the case. In fact, this book has a lot of guidance for using any 1.5 to 2 pound bread machine for baking. Each recipe is written with a typical wheat setting in mind, but a gluten free setting is recommended. I have been using a Cuisinart bread machine with a gluten free setting for baking recipes from this book and I could not be more pleased with the results. You do not need to have the most expensive bread machine on the market in order to be successful making gluten free breads. Each recipe I've tried from this book (and I've tried most of them) has come out beautifully. My family's favorite gluten free breads are the Henk's Flax Bread and the Cinnamon Raison Bread, which turns out better than any bakery loaf, bar none! We all refer lovingly to Henk's Flax Bread as "Uncle Henk's Bread", as we feel a true bond with this "Henk" and his wondrous bread. We used to purchase healthy grain breads from the grocery store each week. However, since receiving this cookbook back in February, we have not bought one single loaf of bread. I've been making ALL of our bread from scratch, using no other book than this one. Because of this, we've saved money, lost weight, and we're eating so much more nutritiously now. Honestly, if you plan on making gluten free breads in your bread machine, this is the book you need. Store-bought gluten free breads can be dry and tasteless, but the breads you'll make from recipes in this book will most definately amaze you. I give this book 5 spatulas! This is a must have book for anyone with a bread machine. I would recommend trying the cinnamon raison bread and henk's flax bread for anyone who is using a bread machine and would like a healthy alternative to ordinary breads. These are soooooo good. (Top Cook Books topcookbooks.com 2011-05-12) About the Author Donna Washburn and Heather Butt are best-selling authors, food stylists and recipe developers. There are 150,000 copies of their previous gluten-free cookbooks in print and more than 300,000 copies of their bread machine cookbooks in print.