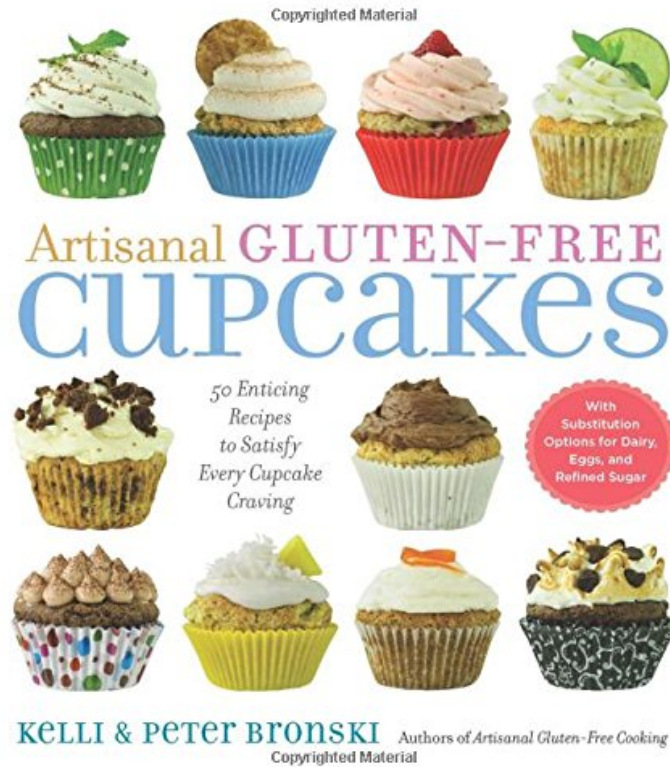


(Download pdf ebook) Artisanal Gluten-Free Cupcakes

Artisanal Gluten-Free Cupcakes

Kelli Bronski, Peter Bronski
audiobook | *ebooks | Download PDF | ePub | DOC



DOWNLOAD



READ ONLINE

#278254 in Books The Experiment 2011-06-28 2011-06-01Original language:EnglishPDF # 1 7.12 x .56 x 6.56l, .97 #File Name: 1615190368272 pages | File size: 37.Mb

Kelli Bronski, Peter Bronski : Artisanal Gluten-Free Cupcakes before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisanal Gluten-Free Cupcakes:

6 of 6 people found the following review helpful. Excellent bookBy AuntiechaI really love this book, and have been very happy with the results I've gotten. I love the variety of different kinds of cupcakes beyond just the traditional flavors you usually see. The creativity of the authors really shines through, but they have followed that up with excellent recipes that are detailed and beautifully photographed. I also really love the substitution section in the back, and have made all of my cupcake batches dairy-free. So far I have made the pina colada, mint chocolate, orange dreamsicle, pistachio, and strawberry. They have all been great, with the shining star being the strawberry. I made it with fresh local strawberries and it is the best cupcake I have ever had in my life. I served all of the flavors to friends and coworkers who couldn't tell they were gluten free, the flour blend doesn't have any of the weird texture that gluten free so often has. Really happy to have found this book, and am excited to keep trying recipes. The only problem I've found is that my bake time is always more than the recipe states, and I have found this with recipes from other sources and other ovens, so I now just routinely increase the temperature and the bake time, but am wondering if other people have this problem with gluten free recipes?0 of 0 people found the following review helpful. Best gfree cupcakes I have tasted!By R. BrownThis is my favorite cupcake recipe book. Let me just tell you people who have no issues with gluten don't even know they are eating gluten free with the carrot cupcakes. The flour mix works in all kinds of

recipes. I highly recommend this cookbook! I bought it after my cousin bought it and it was so very successful! 1 of 1 people found the following review helpful. Fantastic! By C. Zalewsky I hesitated to order this book since I am already a bit overwhelmed with my cookbook collection but went ahead anyway and placed the order! Man am I glad I did! I already own Kelli Peter's first book, follow their blog and am always pleased with their recipes. I knew I would like this book but I already have some good cupcake recipes and my own fantastic buttercream. Do I really need more than that? Yes, I did. This book is not just recipes, but a treasure trove of ideas and technique. The book is inspirational in its photography and inventiveness of its recipes. I love having a book that has so many frosting variations all in one tome. My twins 7th birthday was a few weeks away and would provide ample opportunity to try some of the recipes. My one son requested yellow cupcakes with strawberry frosting. Yum, I said. I chose Kelli's basic yellow cake cupcake and followed the recipe closely; however I DID substitute nonfat greek yogurt for the sour cream. For the frosting I was going to follow Kelli's strawberry frosting recipe to the letter; however I was finding it too thick and sweet so I reduced the powdered sugar by approximately a cup and a quarter and added some heavy cream. I then blended in close to a 1/2 cup of fresh pureed strawberries (the recipe called for 1/4 I believe) and arrived at the taste and consistency I wanted. The frosting was beautiful and delicious! We do not ingest artificial colors or dyes in our household so in the past, I have used allfruit for the berry color and flavors. This was far superior and it is now my favorite flavored frosting! I piped on the frosting with a number 7 attachment on my mechanical pastry bag and they looked just like a bakery cupcake. So beautiful! Now for the cake- absolutely scrumptious. My husband was getting sick of me saying how good it was, so he stopped washing the dishes to get one of his own and experienced for himself exactly what I was talking about! This is now my keeper yellow cake recipe and I am inspired to add other fruit purees to my buttercream frosting. I am thinking kiwi would be great for St. Patrick's Day or springtime cupcakes and raspberry for Valentine's Day! Now for the next recipe. My other son wanted chocolate cupcakes with vanilla buttercream. I used greek yogurt again with great results. Soy yogurt or coconut milk yogurt would probably be a good substitute to make the cake dairy free. While we did not like the chocolate cupcakes nearly as much as the yellow, they were still great. We both felt the cake needed a bit more flavor. Some chopped up dark chocolate or flavored coconut milk yogurt would probably do the trick. I am planning on trying some other recipes soon and will definitely be making the yellow cake with raspberry frosting for Valentine's day! I highly recommend this book even if you, like me, already have too many cookbooks. Can you really have too many cookbooks? You will NOT be disappointed!

The wait for an entire cookbook of gluten-free cupcakes is over! Kelli and Peter Bronski's Artisanal Gluten-Free Cooking garnered a PW starred review and airtime on The Splendid Table, and within one year of publication has established itself as a category-leading all-purpose gluten-free cookbook. Now the Bronskis bring their accessible but "artisanal" approach to these from-scratch, high-quality homemade cupcakes. The foundation of these recipes is their intensively developed gluten-free flour blend, which enables home cooks to craft bakery-quality confections, from kid-pleasing favorites like Vanilla Cupcakes with Chocolate Frosting or "Peanut Butter Cup" Cakes, to more subtle and surprising treats like Mojito or Poached Pearfection cupcakes. They include tips for adapting the recipes to alternative diets of all kinds, including egg-, dairy-, and refined sugar-free versions. These are cupcakes so good even those who don't eat gluten-free will love them.

"Make some of these decadent treats. Gluten-free birthday parties will never be the same."—Delight Gluten Free
"This new book from the Bronskis maintains the high bar set by their first book, 'Artisanal Gluten-Free Cooking.' For this volume, the authors divide their 50 appealing recipes into several enticing categories, including classics, fruity, nutty, 'chocoholic' and 'sweet surprises.' The cupcakes are based on the authors' 'artisan gluten-free flour blend,' which succeeds both with taste and texture."—The Oregonian
"Our gluten-free world just got a whole lot sweeter with Kelli and Peter's amazing new book on cupcakes. This will be your "go-to" cookbook for parties and special occasions or anytime you have cupcake cravings."—Carol Fenster, award-winning author of the 100 Best Gluten-Free Recipes
"I've never been more excited to bake cupcakes! Kelli Peter have included everyone's favorite cupcakes and then taken them a step further. They've transformed the ordinary cupcake into a gourmet's delight with their natural fillings and fruit-infused buttercream frostings. Along with offering incredibly scrumptious gluten-free recipes, they've provided options for nearly every dietary restriction including refined sugar-free, dairy-free, and egg-free, and vegan variations. Artisanal Gluten-Free Cupcakes is a must for anyone who needs to eat gluten-free and loves to bake."—Amy Green, www.simplysugarandglutenfree.com, and author of Simply Sugar and Gluten-Free: 180 Easy and Delicious Recipes You Can Make in 20 Minutes or Less
"Artisanal Gluten-Free Cupcakes is a celiac's dream come true! Surprisingly easy to make, these decadent gluten-free delights will look like they come from a gourmet bakery, and are sure to please even all the gluten eating cupcake lovers of the world. From key lime pie to red velvet, Kelli and Peter Bronski's delicious recipes are sure to win any cupcake war!"—Alice Bast, President Founder, National Foundation for Celiac Awareness
"Pete and Kelli Bronski have followed their all-purpose, "required reading" first cookbook, Artisanal Gluten-Free Cooking, with another must have for your kitchen shelf: Artisanal Gluten-Free Cupcakes. Imagine your favorite flavor of cupcake . . . now flip to the Table of Contents and there it will be! The

Bronskis provide the classic cupcake flavors of vanilla and chocolate (and variations like Chocolate Buttercream and Mocha), but then they move on to cupcakes with names that nicely indicate the flavor profiles and actually make one a bit “weak in the knees.” I mean, who can resist cupcakes called Poached Pearfection, French Toast, Hot Fudge Sundae, Orange Dreamsicle, and Dulce de Leche? The best news of all is that if you have other food intolerances/restrictions besides gluten, there is additional guidance on how to make each recipe dairy-free, egg-free, or vegan. So put on your apron, grab your muffin tin, and get baking; you’re in for some divine cupcakes!” —Shirley Braden, Leader, King George Gluten Intolerance and Celiac Group