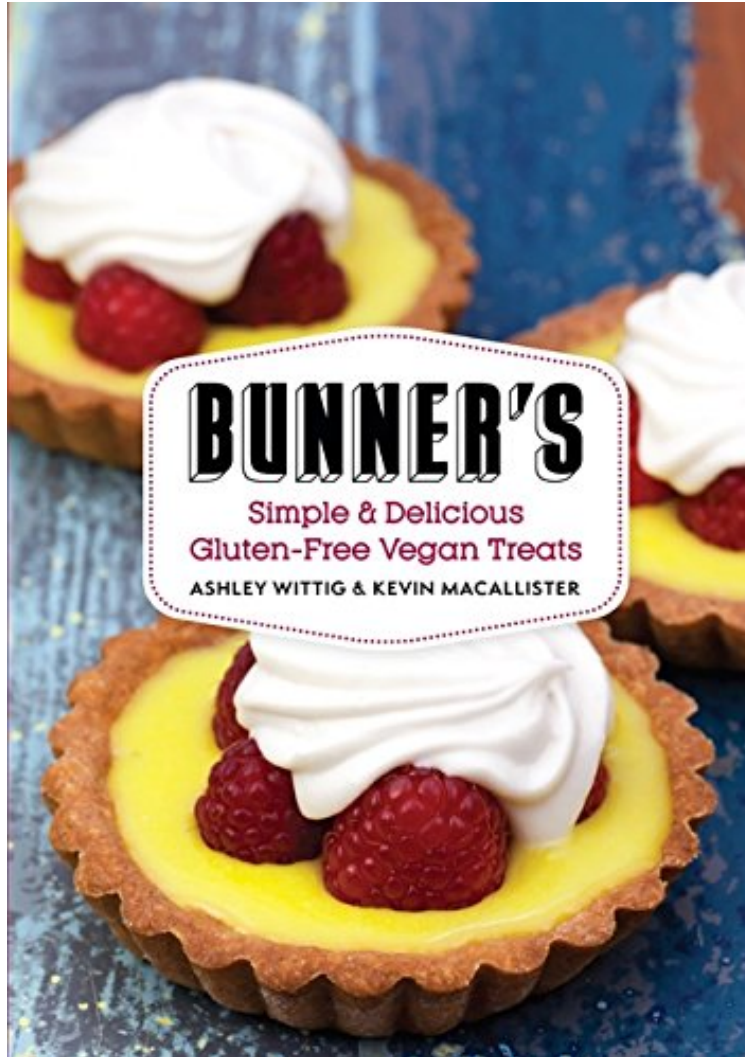


[FREE] Bunner's Bake Shop

Bunner's Bake Shop

Ashley Wittig, Kevin MacAllister
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#1133077 in Books 2015-03-24 2015-03-24Original language:EnglishPDF # 1 10.00 x .70 x 7.00l, .0 #File Name: 0062367765304 pages | File size: 79.Mb

Ashley Wittig, Kevin MacAllister : Bunner's Bake Shop before purchasing it in order to gage whether or not it would be worth my time, and all praised Bunner's Bake Shop:

0 of 0 people found the following review helpful. I wanted this as Bunner is my maiden name. ...By JjillI wanted this as Bunner is my maiden name. It came and I was so impressed with the quality and recipes! Probably will buy more for gifts!1 of 1 people found the following review helpful. Well done BunneryBy Danielle WilliamsAwesome book! My son is allergic to milk egg wheat soy and oats, so to find a book where he can eat most of the recipes is completely fabulous! Can't wait to get to Toronto one day to go to the actual bake shop!0 of 0 people found the following review helpful. Five StarsBy Laura GodwinThis book is amazing and the recipes are ridiculously delicious!!! Mac Cheese is

my favorite!!!!

Treats so tasty you won't believe they're gluten-free (and vegan!). Gluten-free, vegan baking doesn't have a great reputation. It's best known for sorry substitutes-muffins that might make a better doorstop than breakfast treat, or cupcakes with runny, dripping icing. Ashley Wittig had been a life-long baker before she went vegan in 2008, and she was determined that a lack of eggs and butter wasn't going to keep her from her favorite treats. So she stationed herself in her kitchen with a mission: to recreate the cookies, muffins and cupcakes she loved without any animal products or gluten. She experimented and tested until each recipe was perfect-the cookies were chewy, the muffins perfectly moist and dense and the cupcakes light as air. Together with her partner, Kevin MacAllister, she started selling her treats at farmer's markets on the weekend, but the reaction was so positive that they quickly decided to open a full-time bakery: Bunner's Bake Shop was born. Three years later, having been voted Toronto's Best Bakery, Bunner's is ready to share their delicious recipes with the whole country. Now anyone, anywhere can make their signature Cinnamon Buns, frost up a delicious French Toast Cupcake, slice into a Pumpkin Cheesecake or serve up an I-Can't-Believe-It's-Gluten-Free Pizza Crust. With Bunner's Bake Shop you don't have to apologize for GF and vegan baking-you can show it off as you enjoy and share delectable treats perfect for every occasion.

About the Author Ashley Wittig and Kevin MacAllister are the founders and owners of Bunner's Bake Shop in Toronto. They opened their first location in Toronto's Junction neighborhood in 2010, and have now opened a second location in the fall of 2013.