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# 125 Best Gluten-Free Bread Machine Recipes



## **Synopsis**

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 Pumpernickel 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.

## **Book Information**

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## **Customer Reviews**

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 Raisin 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 definitely 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 raisin 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 sooooooo good. (Top Cook Books topcookbooks.com 2011-05-12)

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.

When 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:<sup>\*</sup> 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.<sup>\*</sup> 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.<sup>\*</sup> Measure temperature after baking cycles, as often recommended in this book.<sup>\*</sup> 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!

I am in love with this cookbook. So many choices and amazing flavors. You will need a variety of gluten free flours, but it is worth it. The Orange cranberry bread with wild rice is a Thanksgiving favorite now. No longer an expensive endeavor to keep GF breads in the house, plus using my bread machine makes overnight baking easy to have tasty breakfast breads first thing

So far, I have made Gluten Free White Bread and a Gluten Free Pizza Crust and they both were delicious. And we're much yummier 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.

So far, I've only tried Granny's Brown Bread. WHAT a treat!!! Nice and moist and more like a regular slice of bread. Can't wait to try out more recipes from this cookbook. I highly recommend this one!!! I've tried a few recipes from other gluten free sources...terrible stuff! \*LOL\* Get this one!!! :)

For medical reasons, my husband recently had to cut gluten out of his diet. So many gluten-free breads that can be purchased in the grocery stores are seriously lacking in taste. So, having a

bread machine, I began looking for a gluten-free bread recipes book using a bread machine. I was pleasantly surprised to find this one, and I am so happy I purchased it. There is a lot to learn before embarking upon gluten-free bread making, and this book has been so informative. I have tried several recipes already, and every loaf of bread has turned out beautifully. It's so nice to know you don't have to give up taste when you give up gluten!

I had originally given this 3 stars because I couldn't figure out what I was doing to make my loaves come out wrong, and just figured out it was my fault. There are a lot of recipes in this book, and ones you'd be really surprised to be able to make like Ciabatta bread. But to get these results you have to be very meticulous with following the directions, which the authors point out. My problem was that I didn't mix the flours well together, assuming that the bread machine would do it for me. Amazing what a little thing like that would do. My next loaf of bread came out perfect. Impossibly perfect. Like non-gluten free bread. Thanks for this book - it will end up being the most important book in this house.

My sister is gluten intolerant. I help her "taste-test" and we have tried every grocery store and specialty bakery offered gluten-free bread out there... turned and looked at each other and said, "Bleaaahhh..." each and every time. Got this book for her for Christmas (got a great deal on a bread machine from too!) However... sneaked a peek before I wrapped the book up along with the bread machine. I haven't been gluten-free myself, but have been seriously considering it for some time. The recipes in this book pushed me over the edge. After Christmas I got the book for myself, and also bought a new bread machine too. If you have been thinking that gluten-free menus were the way to go, but couldn't quite give up your love of bread... then, here ya go! Now you can be gluten-free and have your bread and eat it too, so to speak.

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