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1001 Medrich, Alice, ‡e author.

24510Flavor flours : ‡b a new way to bake with teff, buckwheat, sorghum, other whole & ancient grains, nuts & non-wheat flours / ‡c Alice Medrich with Maya Klein.

264 1New York : ‡b Artisan Books, ‡c [2014]

300 368 pages : ‡b illustrations ; ‡c 26 cm

336 text ‡b txt ‡2 rdacontent

336 still image ‡2 rdacontent

337 unmediated ‡b n ‡2 rdamedia

338 volume ‡b nc ‡2 rdacarrier

500 Includes index.

5050 Rice flour -- Oat flour -- Corn flour and cornmeal -- Buckwheat flour -- Chestnut flour -- Teff flour -- Sorghum flour -- Nut and coconut flours -- Elements.

520 "In this groundbreaking new work, Alice Medrich applies her legendary skill and impeccable palate to "flavor flours," the name she gives to delicious non-wheat flours, including whole and ancient grains, coconut flour, and nut flours. Medrich shows us how these flours can be used artfully, not just to add starch and bulk in lieu of wheat flour but to contribute an unexpected dimension of flavor to baked goods and desserts, often adding texture and a rich and enticing color as well. Each of the nearly 125 recipes - including Chocolate Chestnut Soufflé Cake, Blueberry Corn Flour Cobbler, and Coconut Key Lime Tart - takes desserts to the next level. And they're all gluten-free!" -- ‡c from the publisher.

650 0Flour.

650 7Flour. ‡2 fast ‡0 (OCoLC)fst00927722

655 7Cookbooks. ‡2 fast ‡0 (OCoLC)fst01752725

655 4Cookbooks.

655 7Cookbooks. ‡2 lcgft

7001 Klein, Maya, ‡e author.