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040	ONA #b eng #e rda #c ONA				
020	9781579655136				
050 0 0	TX393 #b .M43 2014				
049	ONAA				
100 1	Medrich, Alice, #e author.				
245 1 0	Flavor flours : #b A new way to bake with teff, buckwheat, sorghum, other whole and ancient grains, nuts and non-wheat flours / #c Alice Medrich.				
264 1	New York : #b Artisan Books, #c [2014]				
300	368 pages : #b color illustrations ; #c 26 cm				
336	text #b txt #2 rdacontent				
337	unmediated #b n #2 rdamedia				
338	volume #b nc #2 rdacarrier				
500	Includes index.				
505 0	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 Souffle 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 7	Desserts. #2 fast				
650 7	Flour. #2 fast				
655 7	Cookbooks. #2 fast				
655 7	<u>Cookbooks.</u> #2 lcgft				
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