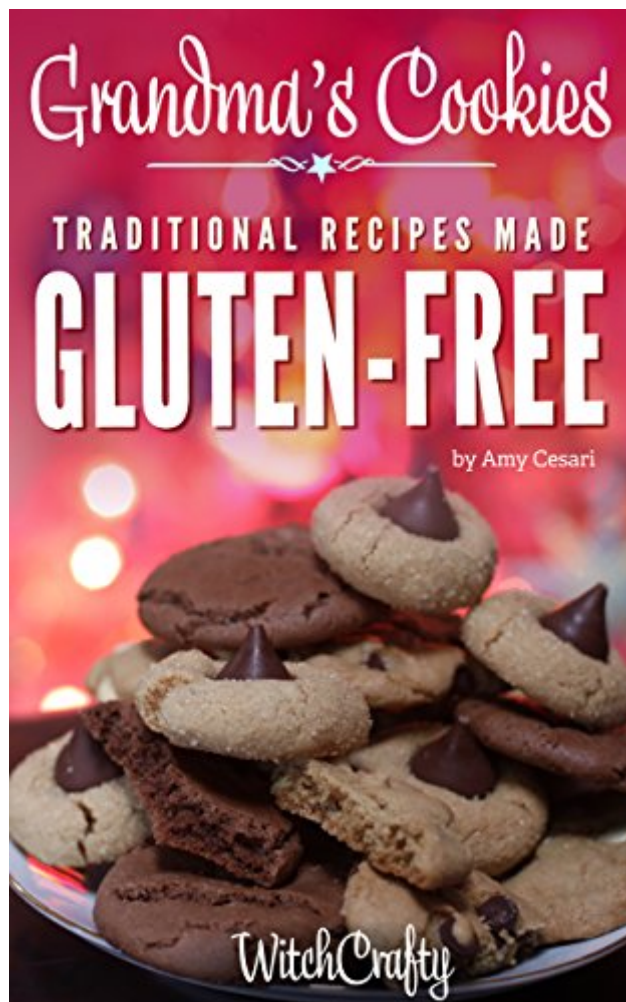


Grandma's Cookies: Traditional Recipes Made Gluten-Free PDF



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Grandma's Cookies: Traditional Recipes Made Gluten-Free by Amy Cesari ISBN B018T30JS2

Want to convert your grandma's cookie recipe to gluten-free? This book will show you a simple conversion process so you can get back all of the holiday magic from your family's cookie tradition.

You'll also get the recipes for the 5 Most Epic Gluten-Free Cookie Recipes of All Christmas. Yep, they're all gluten-free and converted from recipes passed down by real grandmothers. They're well-tested, easy to make, and wickedly good. Make them all to find out which is your favorite.

What are the 5 Most Epic Cookies of Christmas?

1. Sugar Cookies. Over 200 years old, this old-world family recipe lives on for those who can't eat

the gluten. Instantly pacifies unruly children and adults alike.

2. Gingerbread Cookies. A spicy, healthier version of the buttery classic, this recipe can easily be made dairy free and egg-free for people with multiple food allergies.

3. Abuelita Spicy Hot Chocolate Cookies. Abuelita means "little grandmother" in Spanish, and this recipe turns the intoxicating magic of traditional spiced hot coco and puts it in a cookie.

4. Peanut Butter Kisses. With love from "Grandma Kitty," Christmas in our house isn't magic unless we get a batch of these.

5. Classic Chocolate Chip. The recipe that started it all - not only the first scratch recipe I ever made (with my grandma, of course) but it's also the first recipe I converted to gluten-free. Super quick, easy, and makes a cookie that's epically chewy with just a perfect bit of crunchy.

So what's the biggest secret of great gluten-free baking? It's the right mix of flour. This book makes it simple and breaks it down so you'll learn how to bake your best cookies ever.

This book uses a simple mix of 3 kinds of flour (plus a little xanthan gum with alternatives given):

1. Tapioca flour/starch
2. Brown rice flour
3. Sorghum flour

Easy, right? You don't need 17 types of flour, just these 3, plus some xanthan gum.

So get this book, dust off your recipe cards, and get started rekindling your family traditions so you can eat cookies.

Happy Baking!

Grandma's Cookies: Traditional Recipes Made Gluten-Free Review

This Grandma's Cookies: Traditional Recipes Made Gluten-Free book is not really ordinary book, you have it then the world is in your hands. The benefit you get by reading this book is actually information inside this reserve incredible fresh, you will get information which is getting deeper an individual read a lot of information you will get. This kind of Grandma's Cookies: Traditional Recipes Made Gluten-Free without we recognize teach the one who looking at it become critical in imagining and analyzing. Don't be worry Grandma's Cookies: Traditional Recipes Made Gluten-Free can bring any time you are and not make your tote space or bookshelves' grow to be full because you can have it inside your lovely laptop even cell phone. This Grandma's Cookies: Traditional Recipes Made Gluten-Free having great arrangement in word and layout, so you will not really feel uninterested in reading.