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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

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: \* 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. \* 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.

I just got this cookbook 2 days ago and I have made 2 recipes. If I never found another recipe in it, it would STILL be worth what I paid. BOTH my loaves of bread turned out FANTASTIC!!! I have been gluten free for 14 months now, and I have baked MANY a loaf of bread. NONE, not ONE, has turned out as perfect as the 2 I just made. Yesterday I made the Cinnamon Raisin Bread. Today I made the Grandmother's Brown Bread. I have not ONE negative thing to say about either loaf of bread. They are PERFECT!! I want to tell you what I used and what I did. For one thing, I do not own, nor do I intend to own, a zojirushi-whatever it's called bread machine!! The machine I have is a Sunbeam model 5891. This machine is PERFECTLY adequate to handle these loaves of bread. I do NOT agree that you need to fork out hundreds of dollars on some expensive bread machine. Both recipes that I made required a dough cycle, and a bake cycle. My machine has both. I put in the wet ingredients, turned on the dough cycle, added the dry, helped it get all the crumbs from the corners with a rubber spatula within 2 minutes as directed, closed the lid, let the machine finish mixing, removed the paddle, smoothed the top as directed, let the dough cycle finish, turned it on to bake, took it's temp when done, assured it was at 200 degrees and removed from pan immediately. NO SINKING!!! NO FUNKY AIR POCKETS!! NO DENSE HEAVY SHRIVELED LOAF!! It's GORGEOUS!!! Now, the one other change I made is, most if not all the recipes call for instant bread machine yeast. I buy my yeast in bulk at Costco. It's regular yeast.

I purchased this book as a companion to my Zojorushi Home Bakery Supreme Breadmaker

machine. The instructions and the extensive number of expensive ingredients required were initially daunting to me. For instance, the Zo has a preheat cycle, so it's not as crucial to ensure room-temperature liquids. But the recipe book is pretty stringent about that. Which one is right? Confused, I started out with a Bob's Red Mill bread mix, just to get a feel for the machine. I used cold eggs right out of the fridge, and the loaf from the mix out great. Encouraged, I started trying out the recipes in this book. One recipe, the Italian Herb Bread, consistently turns out perfectly, even though I use different herbs than those listed. I was able to get the White Bread recipe to work by increasing the flour by 1/4 cup, increasing salt by 1/4 tsp., and decreasing the water by about 1 Tbsp. It also worked when I replace 1/2 c. of the rice flour with sorghum flour. The Basic White Bread (different recipe than White Bread) also came out OK, but wasn't anything to write home about. Other recipes, such as Multigrain, Henk's Flax, and Ancient Grains, even when followed to the letter, always come out undercooked in the middle, even when I increase the bake time to 70 minutes, which is the maximum bake time for my Zo. Also, these loaves were either very short (never risen) or deflated (rose and then fell). Even tried moving the Zo away from the door to avoid cold drafts - but no change. One problem is that the Zo (per manual) bakes between 250-290 degrees, and this recipe book assumes that the bread machine will bake at 350 degrees.

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