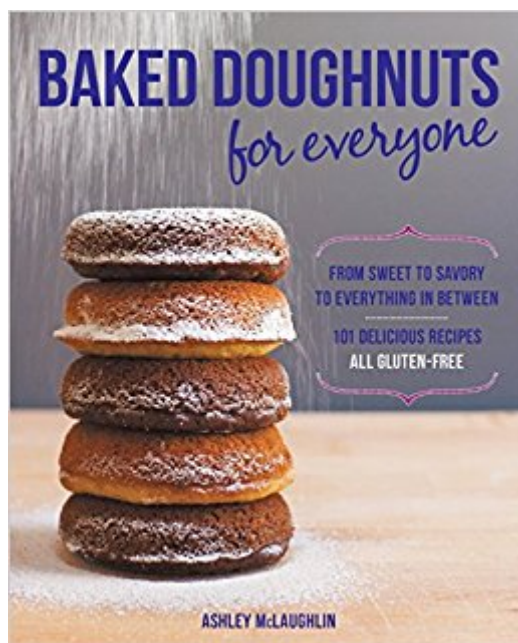




The book was found

Baked Doughnuts For Everyone: From Sweet To Savory To Everything In Between, 101 Delicious Recipes, All Gluten-Free



Synopsis

Gluten-Free Doughnuts, Baked to Perfection! Who doesn't love a doughnut? From their pillowy soft texture, to their perfect size and shape, to their sweet glazes and sprinkles--they're everyone's favorite treat. They're always unhealthy, and you can only get them at the bakery right? Not anymore--this doughnut cookbook is for everyone! With Baked Doughnuts for Everyone, you can now enjoy fresh--completely gluten-free!--doughnuts from the comfort of your own kitchen, without having to fuss over a fryer. All you need is a doughnut pan, a mixing bowl, and a few simple ingredients like oat flour, almond meal, and pure cane sugar. The result--truly cake-like doughnuts with no grainy texture and no scary starches or gums--only pure, all-natural flavor. No one will ever even guess they're gluten-free, whether they follow a wheat-free diet or not! From sweet confections to more savory combinations, you'll find recipes to suit every occasion and every taste, including: -Cinnamon Sugar Doughnuts -Apple Fritter Doughnuts -Peanut Butter Crunch Doughnuts -Vegan Gooey Chocolate Doughnuts -Jalapeno Cheddar Doughnuts -Greek Stuffed Doughnuts We all need more doughnuts in our lives and now it's easier than ever--what are you waiting for?

Book Information

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Customer Reviews

Ashley McLaughlin is the writer, recipe developer, and photographer for the blog Edible Perspective (www.edibleperspective.com/). Her recipes have been featured in Oprah Magazine, Women's Health, Fine Cooking, the Gourmet blog, The Kitchn, The Huffington Post, and more. Ashley has also had her photos published in the New York Times best-selling cookbook Peas and Thank You. In 2011, Edible Perspective won Best Photography Blog from the Foodbuzz Blog

Awards.

So I personally am not on a gluten free diet, but one of my closest friends is. She used to love baking and has truly struggled with it since going gluten free. Most GF baking requires obscure, expensive, and downright weird ingredients (sure, I love xanthum gum, said no one ever...). This cookbook changed baking for my friend. She now has go to recipes whenever she wants a sweet (or even savory treat). She often makes donut holes for pot lucks and no one can tell they are gluten free. Everything I have taste tested so far has been awesome. Plus Ashley has some really great tips and tricks for gluten free baking in general. Awesome book, beautiful pictures, fun recipes!

Wow. Really good doughnuts - don't have quite the crunchy crust with soft inside that home-fried doughnuts do, but they're delicious. We loved them so much (including my non-gluten free husband who usually grumbles when he realizes he's eating something gluten-free but has nothing but praise for these) that I decided to try something I always did with my old wheat-based doughnut recipe - mixing up the batter the night before and refrigerating it. I made doughnuts yesterday morning and had enough batter for 2 doughnuts left over. I put it in a small covered bowl and refrigerated it - almost 24 hours. This morning I put it into my doughnut pan, let it sit on the counter for a little over 10 minutes (to let the batter warm a bit - an important part of the process), and then baked the doughnuts. Great results - just like yesterday. This is what I'd always loved about my old recipe - doughnuts for breakfast are a lot easier if all you have to do is heat the oven and fill the pan with batter you put together the night before. I made the cinnamon cake ones doughnuts using a Wilton Nonstick 6-Cavity Donut Pan I also bought on . McLaughlin says the recipe makes "6-8 standard doughnuts" - and the Wilton pan would make 8. There was definitely enough batter for a couple more doughnuts left over when the 6 cavities in my pan were filled to the brim. The oat and sweet rice flours came from too - where I buy most of my gluten-free flours because I live in a small rural community where such flours are hard to find. Can't understand why people complain about ingredients that are hard to find if they're already shopping on - though our local supermarkets do stock some basic GF flours, usually rice or a mix. Every recipe in the book calls for some sort of sugary topping on the doughnuts, maybe for cosmetic reasons? Baked doughnuts don't brown on the top the way they do on the bottom - the usual problem with gluten-free flours. I used topping on some and not on others, and the doughnuts tasted fine without it too. And I tried using a sugar substitute for the topping. I dipped my cinnamon sugar doughnuts in Splenda plus cinnamon, and they tasted fine. I also used a mix of Splenda and sugar in making the doughnuts, and this worked

well, (We try to avoid eating too much sugar - though there's no more in these doughnuts than in any other doughnut recipe if you don't count the toppings.)My husband is still raving over these doughnuts - and he's not on a gluten-free diet. He can grumble a bit when he finds he's eating something gluten-free, but not this time. Loved the delicious doughnuts, he just said as he passed by - obviously buttering me up to make them again.My husband's the one who wanted baked doughnuts. Me, I was raised on home-fried doughnuts and miss the crunchier outside and softer inside, but I have resigned myself to baked doughnuts which have a texture more like muffins or cake. True of these too, but it's not the fault of the recipes, and there's even at least one recipe (for apple fritter doughnuts) that includes using the broiler to give the outside the crunch I'm missing.What a great cookbook!

What a great cookbook!! Unbelievable recipes. The jelly filled were scrumptious with the lingonberry jam I used. The rum raisin was also very good. Can't wait to try more of Ashley's recipes. Especially the buttermilk doughnut holes.

It's cool book

Excellent book, chock full of data. I only baked one set of donuts so far but they came out great! And I have quite a few more of these recipes on my list to make...

Very informative Gluten-free doughnut book.

I DIDNT SEE THE "GLUTEN FREE" ON THE COVER-I WAS TOO EXCITED. BUT IT SHAN'T GO TO WASTE. MY DAUGHTER IN LAW IS A GLUTEN FREE WIZARD! THE BOOK IS GREAT.....THANK YOU.....SARAH ROSSI

i made one batch of donuts from this book and they turned out really great i like this book. i would recommend this book to anybody.

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