 Houses of redwood author Peter Reinhart, with 80 world-class recipes suitable for wheat sensitive, diabetic, and low-carb/sugar-free dieters. The first gluten-free baking book from legendary bread maker and James Beard Award-winning author Peter Reinhart, with 80 world-class recipes suitable for wheat sensitive, diabetic, and low-carb/sugar-free dieters. Amazing, easy-to-make recipes that revolutionize baking for wheat sensitive, diabetic, and low-carb/sugar-free cooks. After more than two decades of research into gluten-free baking, bestselling author and legendary bread maker Peter Reinhart and his baking partner Denene Wallace deliver more than eighty world-class recipes for delicious breads, pastries, cookies, cakes, and more in The Art of Gluten-Free, Sugar-Free Baking. Carefully crafted for anyone who is gluten sensitive, diabetic, or needs to reduce carbs to prevent illness or lose weight, these lightning recipes taste just as good as the original wheat versions—and are easier to bake than traditional breads. By using readily available or home-grown oat and seed flours and alternative and natural sweeteners as the foundation for their groundbreaking style of baking, Reinhart and Wallace enroll the core bread crust products commonly found in gluten-free baking. Additionally, each recipe can easily be made vegan by following the dairy and egg substitution guidelines. Whether you are making bread for an everyday upcoming holiday, gluten-free holiday, or just to have around the house for your family or guests, this book will show you how to make the perfect crust, plus graham cracker, vegan, shortbread and adorably cute doughnut varieties. Featuring gourmet recipes for a range of fruit, custard, and savory delights, Mini Pies serves up hold in-your-hand, single-serving versions of all your favorites, as well as the authors' all-new creations, including: • Apple • Cherry • Strawberry • Key Lime • Lemon Meringue • Chocolate Cream • Bourbon Pecan • Honey and Pecan Nut • Baked Spinach Quiche • Onion, Olive and Thyme Tart Whether you are baking a single batch to have around the house for your family or making a large batch to please mini pies. The authors guide you step-by-step through making the perfect crust, plus graham cracker, vegan, shortbread and gluten-free variations. The cupcakes is easy—just line the pan. In Gluten-Free on a Shoestring, savvy mom Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Budgeting, meal planning, pantry-stocking tips, and much more, Nicole Hunn teaches you how to slash your shopping list by three times as much (or more) on gluten-free prepared foods? If you're ready to slash the cost of your grocery bill, you've come to the right place. In Gluten-Free on a Shoestring, savvy mom Nicole Hunn shows how every gluten-free family can eat well without breaking the bank. Gluten-Free on a Shoestring is your essential guide. Inside this comprehensive cookbook, you'll find 125 delicious and inexpensive gluten-free recipes for savory dinners, favorite desserts, comfort foods, and more, plus Nicole's top money-saving secrets. Recipes include: • Apple-Cinnamon Toaster Pastries • Focaccia • Spinach-Flavored Lasagna • Chickpea Falafel • Blueberry Muffins • Cinnamon Rolls • Baked Chocolate Birthday Cake With advice on the best values and where to find them, smart planning strategies, and pantry-expert tips, Gluten-Free on a Shoestring is your essential guide. These two initials in the overhead, pre-packaged gluten-free aisle are, well not so ‘biggest, healthful, and wealthiest.’