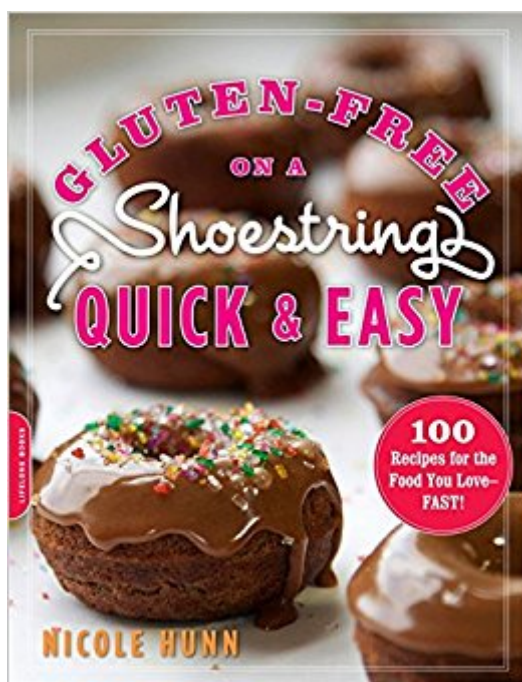


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# Gluten-Free On A Shoestring, Quick And Easy: 100 Recipes For The Food You Love--Fast!



## Synopsis

People who follow a gluten-free diet "avoiding all foods with even a trace of wheat, barley, and rye in their ingredients" don't always have the quick and cheap food options that their friends do. Until now. Gluten-free guru Nicole Hunn is back with 100 new quick-prep and make-ahead recipes for dinners, yeast-free breads, baked goods, snacks, breakfasts, and more. These unique timesaving recipes take advantage of readily available gluten-free ingredients and kitchen shortcuts. Created with the busy family in mind, Hunn shares her secrets to getting a complete meal, including bread, on the table in no time flat - all without breaking the bank. Recipes include Super-Quick Cinnamon Rolls, Yeast-Free English Muffins, Easy Veggie Burgers, Weeknight Chicken Soup, Cheesecake Cookies, Make-Your-Own Yellow Cake Mix, and more.

## Book Information

Paperback: 264 pages

Publisher: Da Capo Lifelong Books; First Da Capo Press Edition edition (November 6, 2012)

Language: English

ISBN-10: 0738215937

ISBN-13: 978-0738215938

Product Dimensions: 7 x 0.8 x 9.5 inches

Shipping Weight: 1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 274 customer reviews

Best Sellers Rank: #41,508 in Books (See Top 100 in Books) #26 in Books > Cookbooks, Food & Wine > Cooking Methods > Budget #76 in Books > Cookbooks, Food & Wine > Special Diet > Low Fat #83 in Books > Cookbooks, Food & Wine > Special Diet > Allergies

## Customer Reviews

Tucson Citizen, 12/1/12 I highly recommend this cookbook. The recipes are accessible and especially geared for people with busy lifestyles.

Nicole Hunn is the author of the Gluten-Free on a Shoestring cookbook series and the personality behind the "Gluten-Free on a Shoestring" blog, which has been featured in the New York Times and MSN Money. She lives with her family in Westchester County, New York. [glutenfreeonashoestring.com](http://glutenfreeonashoestring.com)

I made the donuts pictured on the cover of this wonderful book and they were delicious. My friend

came over with her daughter and she grabbed one and gobbled it up and said it was the best donut that she had ever had. She had no clue that they were gluten free! My teenage GF daughter, who has been craving donuts since going GF one year ago, was so happy! She smiled while she was eating them. This book is unlike other GF cookbooks. There are weekday timesavers which is what I need during my crazy weeks. I love that I can make yeasted pizza dough (in 3 minutes flat) and put it in the fridge to rise and be enjoyed during the week. Same with the refrigerated bread dough. I no longer have to wait for the rise to get the bread in the oven. I made bread dough on Sunday and I am making parmesan breadsticks with the dough tonight. There are plenty of yeast free breads/pizza recipes as well. In addition, there are recipes to make your own "boxed cake" mixes ahead of time so all you need to do is grab the wet ingredients and start baking. Nicole Hunn, through her blog and her cookbooks, is making my life easier (and more delicious) one recipe at a time! EDITED TO ADD (07 NOV 2012): the parmesan bread sticks were so yummy!!!!!! Because I made the dough the night before, they took me 10 minutes to get in the oven. How cool is THAT??? One note with GF breads fresh out of the oven, you must let them cool first! I ate one right away and it was good, but the one I let cool for 10 mins (still warm) was FANTASTIC!

My husband, two young daughters and I have reluctantly transitioned to a gluten-free diet due to health, behavioral, and gluten intolerance issues in our family. I'm not gonna lie: going GF stinks at first. We like to eat healthy but we also love good sandwiches, waffles and occasional treats such as cupcakes and cookies. This book has saved our lives by keeping our favorites within reach and introducing us to new things that we love. Fantastic recipes, author is knowledgeable and hilarious. Like other reviewers have said, the chocolate cake donut recipe alone is worth triple the price of the book. (Get the Babycakes Donut Baker. I, too, have scoffed at this machine in the past, but since the occasional breakfast treat makes our Sundays even nicer, we sprang for it. Worth it.) They go together in a snap and taste even better than their gluteny cousins. The recipes that require a little planning ahead--mainly the refrigerated bread, pizza, etc. doughs--are fantastic. Once assembled and refrigerated, you can whip out amazingly beautiful, tasty, light GF breads without fussy rising times and temperatures. Need good, "yeasty" dinner rolls for a party? If you make this beautiful and light dough once a week, you can have two dozen beautiful rolls in in 30 minutes TOPS. Same with a beautiful, crusty loaf of artisan-quality boule bread. Wow. Just wow. I would love to see a few changes. The first: so many of the recipes are split between 2 pages and you have to flip a page back and forth between ingredients and directions. I suppose it wouldn't matter if you measure all of your ingredients ahead of time like cooking shows do, but I find that cumbersome, time-consuming,

and creates way more dirty dishes than necessary. I also use a cookbook stand that holds the pages open. That has made reading and executing many of these recipes difficult. Poor planning on the publisher's part--I can't fault the author though. Secondly, as many reviewers have pointed out, none of the recipes have nutritional information. My husband has Type I diabetes and keeps his blood sugar under right control by counting carbs. He enjoys these recipes but we have to guess and that has resulted in spikes and dips in his blood sugar count. Overall I could not be happier that I bought this book--and neither could my children. I'm definitely going to buy her other two books once I have mastered a few more of the recipes in this one. If the author published a second edition that kept the recipes on the same page and included nutritional content, I'd literally buy the same book again in a heartbeat. Off to make some chocolate donuts--and sneak some away when my kids aren't looking.

At first glance, I was a bit disappointed to see a bunch of recipes for meals with proteins as their main component. I know how to cook gluten free meat! LOL. But as I continued to look, I found so many exciting recipes I can't wait to try. There is a big section on making your own mixes. This is perfect for my family and we pre-make mixes for our pantry all the time. We were thrilled to see a GF cinnamon roll recipe and tried it out first thing. It did not disappoint. We have also tried the cake mixes and brownies and will shortly be trying them all. I will also be preordering Nicole's new baking book as well as her others. I am very pleased with her books. The recipes are EASY and straightforward. A wonderful surprise!

Great book! Easy to follow recipes and everything I have tried is super yummy! I love the whole concept of make a few batches of dough early in the week and have bread or pizza dough on hand within a matter of minutes. My family thinks I'm a super hero for having bread with our meals now. Everyone wants to eat the GF food mommy has to eat! They all say it's better than the wheat bread they eat! Mixing different flours is difficult. My kitchen was a white poof of flour and she recommends buying premade GF flour mix as it's cheaper and easier. I might go that route next time. Bought her other book and love the recipes in it too! Can't wait for her snack book to come out next month. This is a must have for any GF kitchen!! Her website has a lot of ideas too!

I've had this book for 2 days and already read it cover to cover, got any ingredients I needed for the recipes I flagged and made one of them. There are great, easy and tasty recipes throughout the book. I especially love the "make your own mix" section. I'm going to make them and give to my gf

friends for Christmas gifts. The ho-ho style cake is DELICIOUS!!! Thank you, Nicole for all your hard work and dedication to a yummy gf lifestyle!!

This is my third book from Nicole Hunn and every one has been invaluable. I don't waste time and money on recipes that may or may not work. I can count on her to have tested and tasted everything. This book is particularly helpful since it gives the option of using mixes and other shortcuts. If you are gluten-free, you need this book.

Yummy stuff, I'm not quite perfect with gluten free baking yet and I have some small glitches (my bread overflowed the 2 quart container in the fridge), but every thing tastes really good so far.

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