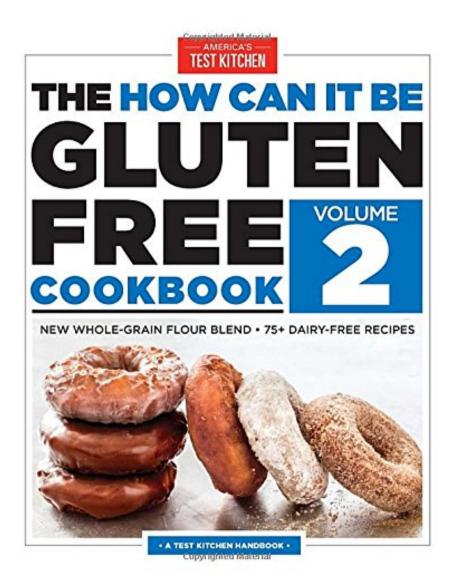


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About the Author

This book has been tested, written, and edited by the test cooks, editors, food scientists, tasters, and cookware specialists at America's Test Kitchen, a 2,500-square-foot kitchen located just outside Boston. It is the home of Cook's Illustrated magazine and Cook's Country magazine, the public television cooking shows America's Test Kitchen and Cook's Country from America's Test Kitchen, America's Test Kitchen Radio, and the online America's Test Kitchen Cooking School.

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Our all-new collection of gluten-free recipes features a new whole-grain flour blend, more than 50 dairy-free recipes, and nutritionals for every recipe.

Building on the best-selling success of The How Can It Be Gluten- Free Cookbook, we've gone back into the test kitchen to expand our repertoire of revolutionary gluten-free recipes, including developing a whole-grain flour blend that brings earthy flavor to a variety of baked goods such as sandwich bread, waffles, rustic walnut-cherry boule, chai spice bread, sesame crackers, and a free-form rustic tart dough used to make a stunning pear and cranberry tart. Throughout there are recipes that use the test kitchen's all-purpose flour blend, such as bagels, hamburger rolls, brioche, baguettes, and easy-to-make pan pizzas, as well as sweet treats like yeasted doughnuts, blondies, lemon layer cake, and Dutch apple pie. Also new to this book are nutritionals for every recipe and dairy-free versions of more than half the baked goods based on extensive testing done with alternative milks and yogurt and vegan cream cheese and butter. Innovative techniques and discoveries are explained throughout: a simple oven proofing method that helps gluten-free breads rise taller and more consistently, foil collars that ensure hamburger buns that are the right size, and a double-batter-ing and double-frying method for fried fish with a crispy gluten-free coating. From breakfast foods, grains, and comfort foods to a whole range of baked goods, this new volume delivers groundbreaking recipes plus information on the best gluten-free breads and pastas on the market today and an essential resource section that is a road map for cooking and baking without gluten.

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Most helpful customer reviews

86 of 91 people found the following review helpful. A new Gluten-Free standard By Uncle Greg I reviewed the Volume 1 of this cook book. I have used that book as my go to for so much. ATK has very much perfected gluten-free baking. However, Volume 1 felt like a quickly patched together GF effort. There were many recipes, already gluten-free, from their other cookbooks. There were too many salads and other things that were to easily included and added little value. Not so with Volume 2!

I keep a running list of things I want GF (I am Celiac) but have had trouble duplicating in my home kitchen lab. Things like doughnuts, popovers, baguettes, crackers, and hearty whole grain breads are included. I feel ATK has now put the full force of their testing kitchens into Voulume 2.

The new whole grain flour mix is healthy and complex. The recipes take advantage of all the hearty flavors of this flour mix.

Many of the recipes from Volume 1 have been greatly improved. The previous pizza crust was good. The new version is the best I have tasted yet.

30 of 30 people found the following review helpful.

Even better than volume 1

By LeAnn

Even better than volume 1! Greatly expands on the first volume which was a very good gluten free cookbook. I've yet to try the new whole grain flour formula but have used several of the recipes which use the original flour from volume 1. All turned out perfectly. I've also used the new method of rising and baking with the sandwhich bread and pizza crust from volume 1. Spectacular improvement on already good recipes. ATK is my go to for gluten free baking because they've worked out the issues and document the recipe development so very well in the "why it works" for each recipe. Highly recommend this cookbook.

22 of 24 people found the following review helpful.

It was fantastic and kid approved

By Greg

Different techniques have been developed since Volume 1. This is not just a repeat but a significant refinement of methods. I made the pan pizza. It was fantastic and kid approved. Explanations of the reasons for the process are worthwhile and helpful for developing our own formulas.

See all 142 customer reviews...

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