

An "Understanding Whole Grains" section provides comprehensive information on gluten-free grains, from details of their appearance, flavor and texture to suggestions on how to use them and instructions on how to store them

- Features an overview of egg-free and lactose-free substitutes
- Includes two chapters on gluten-free bread baking, with detailed directions for both bread machines and the mixer method

## **Donna Washburn and Heather Butt**

are also the bestselling authors of 250 Best American Bread Machine Baking Recipes, 250 Best Canadian Bread Machine Baking Recipes and 125 Best Quick Bread Recipes. Visit their website: www.bestbreadrecipes.com.

## 250 Gluten-Free favorites

Imagine being able to once again enjoy your favorite foods. Now you can, because Donna and Heather have successfully adapted these recipes to make them gluten-free. Discover tasty and innovative ideas for everything from baked goods, pasta dishes, appetizers and family meals to mouth-watering desserts. As a bonus, many of the recipes are dairy-free, egg-free and white sugar—free.



By the same authors







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## favorites

& Heather Butt

