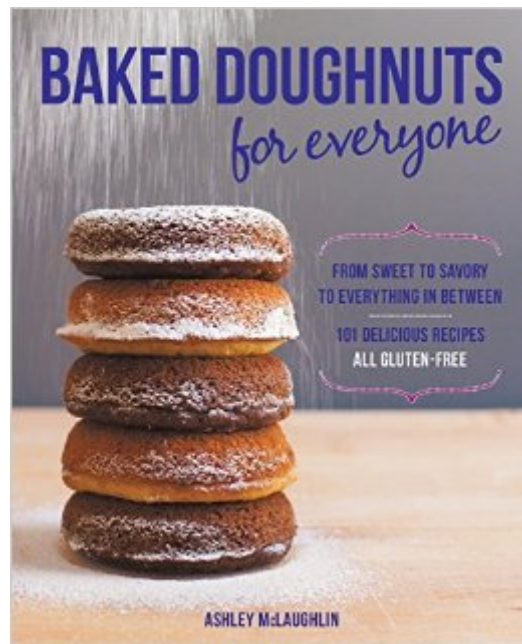


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# Baked Doughnuts For Everyone: From Sweet To Savory To Everything In Between, 101 Delicious Recipes, All Gluten-Free



## 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 Goopy Chocolate Doughnuts-Jalapeno Cheddar Doughnuts-Greek Stuffed DoughnutsWe 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

Yes, these rely on a simple flour mix which doesn't vary a lot. That doesn't mean they aren't DELICIOUS, however. I tried a recipe or two on her website before ordering this, and I'm glad I did - there are lots of delicious variations in here and I haven't been disappointed yet. I've served them to a couple gluten eaters, also to great reviews. The recipes are easily halved and I've found that since

I don't have applesauce on hand, a fork-smashed canned pear half is a good stand-in for the applesauce in the recipes. Both the coconut doughnuts and the Almond Joy-style ones were great; the cinnamon were tasty, and the buttermilk ones just came out of the oven and look yummy. These are fun for a weekend treat. One other tip - spray your pan and then coat it with granulated sugar to facilitate release. I have a lot of GF cookbooks since being diagnosed with celiac. This is the only one I use weekly.

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!

When Ashley of Edible Perspective announced that she was putting out a doughnut cookbook, I'm pretty sure I was the first one to put it on an wishlist. I have been following Edible Perspective for years and already knew about the quality recipes that came out of Ashley's kitchen. Baked Doughnuts for Everyone does not disappoint. I'll be completely truthful in saying that I do, in fact, eat gluten, but I'm a lover of many who do not. And doughnuts (one only slightly more than the other). These doughnuts please both gluten-eaters and gluten-free-ers alike. So far, I've made the Pumpkin Spice, Peanut Butter and Jelly, and the Everything Doughnuts. Next up on my list is Gingerbread and Egnog Doughnuts (I'm a sucker for seasonal). I love that there is a savory section too! While it's true that you need to have a variety of flours, most are ones you can ground yourself and the others you can order for rather reasonable prices. If you've ever ordered a cookbook on cakes, you'll find that the majority of the recipes use the same combination of flours, sugars, etc (shocking, I know). This books offers a nice variety of flavor combinations and ideas while making good use of the base ingredients you need. A nice gift idea for the upcoming holidays. Highly recommended.

Ashley is a wonderfully talented chef and her blog is full of some really fantastic recipes, so naturally, I was really looking forward to trying out the doughnut recipes from her new cookbook! It's full of creative and delicious recipes with varieties to suit every diet and taste, and the recipes are easy to follow. My 'real' (read: fried, processed, over-sugared) doughnut-loving fianc  adored the

first batch of doughnuts I made the other day. We agreed that the texture is really outstanding: soft, tender, and similar to a cake-doughnut. I also find the base flour combination (oat, almond, sweet rice) to be easy and accessible, unlike many gluten-free recipes.

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.

I absolutely love that I can eat doughnuts again! Ashley's book uses three main flours that aren't "weird" or hard to find - in fact, I just make the oat flour myself! I LOVE this! Just within in the first week of owning her cookbook I've made buttermilk donuts, chocolate buttermilk donuts, and peanut butter cup donuts! Holy moly were all these delicious!! can't wait to start making some of the savory donut options, such unique and traditional combinations in the cookbook - there is a doughnut for everyone!

Not for "everyone" - basically the same recipe over and over with flavor and glaze variations... few lower carb options. Substituting rice flour for wheat flour may be fine if you are gluten sensitive, but it is not always easy to come by and just adds carbs to the situation, so really bad for those with sugar issues. I know, why even consider doughnuts if sugar and wheat are a problem? I was hoping for some healthier alternatives for those of us that long for a doughnut now and again and some creative thinking. Nice pictures though.

Enjoyed the Triple Chocolate Doughnuts today. Ummmm Have also tried one with an Oat Crumble Topping. That was also very good. I will just have to work on all of these different goodies. So far, I am very happy with my Baked Doughnut book. Lots of fun, lots less calories.

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