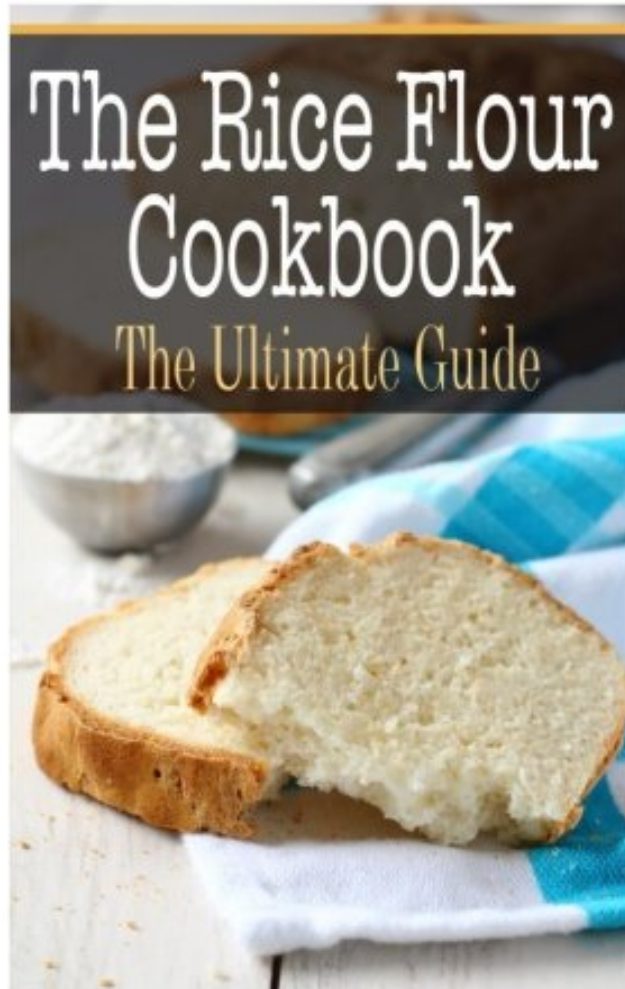


(Free read ebook) The Rice Flour Cookbook: The Ultimate Guide

## The Rice Flour Cookbook: The Ultimate Guide

*Kimberly Hansan*

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**Kimberly Hansan : The Rice Flour Cookbook: The Ultimate Guide** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Rice Flour Cookbook: The Ultimate Guide:

0 of 0 people found the following review helpful. There are plenty of useful recipes in this bookBy Amanda Bielski-WrightI bought this book because I am allergic to all grains except Rice. I wanted to have some recipes to work with that would allow me to still create breads and other confections.There are plenty of useful recipes in this book. However a bit of care needs to be taken. Measurements are confusing with both Metric and Standard Imperial

measurements appearing in the same recipe. Thankfully I have a scale and measuring cups that can do both. There is some confusion on ingredients as well. I haven't even heard of some of the items listed in the book. Lye water is a good example. I can only assume something like alkalized water? I have also noticed some of the directions to the recipes seem to have missing segments or portions that make little sense. This book could not have had much editing done to it. I showed it to my Husband and he thought it looked very much like a self-published book. 3 of 3 people found the following review helpful. Good recipes By K. Milby This book needs to make up its mind if it's a recipe book for Europe or the USA. There are recipes written with measurements in both the metric system and some using the American standards. Also recipes call for foreign ingredients like jaggery or lye water. Not sure what either are. The recipes sound good but it's a little confusing for me. I personally will pass on this no one. 1 of 1 people found the following review helpful. Gluten free By Ms. B. Of the three rice flour recipes books I have downloaded, I like this one the best. Good for my needs, was looking for recipes to use up rice flour I had on hand.

**\* GLUTEN FREE ALTERNATIVE \*** Rice flour is one of the main foods consumed by most Asian countries. It is prepared by grinding the broken rice grains during milling. It has versatile uses, from baby foods, pancake mix and baked snacks to coatings for fried foods. However, its importance and inclusion in the Western diet is due to its gluten-free quality. Rice flour can be used as a wheat flour alternative, in place of all-purpose or pastry flour, when baking for those with a gluten intolerance or wheat allergy or who are simply eliminating wheat flours from their diets. We have collected the most delicious and best selling recipes from around the world. Enjoy! Introduce Rice Flour into your diet today! Scroll Up Grab Your Copy NOW!