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Nosh On This: Gluten-Free Baking From A Jewish-American Kitchen



Synopsis

No cookie, strudel, brownie, pie, cake, tart, or treat left behind. This is the promise Lisa Stander-Horel made when her family went gluten-free more than a decade ago. Now Nosh on This presents more than 100 gluten-free recipes inspired by the classics Lisa grew up helping her mother make and the bakery and store-bought favorites she and her family missed the most. Here are Mom's Marble Chiffon Cake, Black & White Cookies, Oat Figginz Bars, and classic holiday treats including Macaroons, Hamantashen, and Big Fat Baked Sufganiyah Jelly Donuts. Bring the nosh back into your life with baked goods that have all the textures and tastes you remember and crave! Along with every dessert recipe you might desire, Nosh on This also includes: A Baked Savories chapter, with instant classics like Corn Bread Challah Stuffing A An Out of a Box chapter that shows you how to get the most out of a cake mix A comprehensive introduction to gluten-free flour (including the Nosh all-purpose blend that can be used in each recipe) and other essential ingredients A Color photographs and valuable tips throughout. With Nosh on This you can continue to enjoy all your favorite baked treats and take your gluten-free baking to the next level. Even Bubbe will be impressed.

Book Information

Paperback: 288 pages

Publisher: The Experiment (September 3, 2013)

Language: English

ISBN-10: 1615190864

ISBN-13: 978-1615190867

Product Dimensions: 7.2 x 0.6 x 9.1 inches

Shipping Weight: 1.6 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 41 customer reviews

Best Sellers Rank: #639,873 in Books (See Top 100 in Books) #145 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #715 in Books > Cookbooks, Food & Wine > Special Diet > Allergies #883 in Books > Cookbooks, Food & Wine > Special Diet > Gluten Free

Customer Reviews

2013 National Jewish Book Award Finalist in Contemporary Jewish Life and Practice One of The Oregonian's Best Gluten-Free Cookbooks of 2013: "The cookie and brownie sections alone are swoon worthy." One of Delicious Living's Best Gluten-Free Cookbooks of 2013: "[T]his labor of love means you and your hungry brood will never be without something

to nosh (a much more expressive word than snack) . . . I also appreciate the chapter on how to get the most out of your store-bought GF cake or flour mix. “Traditional Jewish food is undeniably delicious, but many of its classic dishes are not accessible to people who avoid gluten. Fortunately, [Nosh on This] bridges the gap, offering more than 100 gluten-free recipes that are inspired by traditional Jewish fare. Once off-limit treats like black & white cookies, rugelach, challah, and marble chiffon cake are no back on the menu. It is the perfect gift for any gluten-free friend. “In the ever-growing pile of gluten-free cookbooks, we found one recently that stands out. It’s got good recipes, and it’s a lot of fun. Nosh on This: Gluten-Free Baking From a Jewish-American Kitchen is one couple’s take on getting all the treats without the wheat. “Expertise, enthusiasm, and stunning photographs distinguish this excellent gluten-free baking collection. “The recipes [in Nosh on This] are innovative and unique, from apple upside-down cake with honey pomegranate syrup to sweet potato pumpkin butter pie . . . The color photos, many of them full page, are beautifully styled and photographed. “[T]he book’s greatest asset is that it makes the gluten-free baker feel like anything is possible. “Jewish Book Council “[Nosh on This] has plenty of typically Jewish treats like honey cake, babka, hamantaschen, rugelach, challah, macaroons, mandelbrot but also lots of familiar, everyday sweets and pastries that anyone can enjoy, from pies, fruit tarts, layer cakes, and cupcakes to brownies, lemon bars, eclairs, even lots of doughnuts. Those parents whose kids can’t eat everyday packaged items should especially enjoy the recipes for homemade cookies inspired by Oreos, Mallomars, Stella D’oro Swiss Fudge Cookies, Fig Newtons, and more. And the tone is lively, fun, and just irreverent enough to make even infrequent bakers feel at home in the kitchen. “Bay Area Bites (KQED) “Lisa and Tim’s dream for Nosh on This is that a family that includes both gluten-free and gluten-eating members could eat the same desserts made with the recipes from their cookbook; there wouldn’t be a need to make the traditional baked goods in addition to theirs, because the gluten-free versions taste just as good. “[An] informative manual for making scrumptious and gluten-free Jewish baked goods. With color pictures of every dish and well-defined instructions, this book is a welcome addition to the gluten free baking world. “Publishers Weekly “Lisa Stander-Horel is a great baker and a mensch. With Nosh on This, she has created a bevy of recipes for gluten-intolerant folks who still want the foods they ate as part of their family’s traditions. I want one of everything, please! “Shauna James Ahern, author

of Gluten-Free Girl Every Day. “What could be more comforting than a book of noshable treats the whole family—gluten-free or not!—can enjoy? Nosh on This provides delicious gluten-free recipes to tantalize everyone. Kyra Bussanich, Cupcake Wars-winning founder of Kyra’s Bake Shop and author of Sweet Cravings. “Nosh on This is a wonderful, carefully crafted, and must-have cookbook not only for gluten-free Jewish-American bakers, but for all gluten-free bakers. It is a unique resource that brings gluten-free Jewish baked specialties into the realm of deliciousness! Jeanne Sauvage, author of Gluten-Free Baking for the Holidays. “Had Lisa Stander-Horel simply taken traditional Jewish holiday recipes and made them gluten-free, it would have been enough. Instead, she added incredible flavor and flair to gluten-free baking, ensuring whatever you make will be devoured. The recipe photos will convince you gluten-free also means gorgeous presentation. Nosh on This is a total reinvention of bubbe-style goodies that everyone could enjoy. Maybe it should be subtitled: you don’t have to be gluten intolerant to enjoy this book because the baking is simply uncompromised, irresistible goodness. Marcy Goldman, bestselling author of A Passion for Baking, A Treasury of Jewish Holiday Baking, and The Best of BetterBaking.com. “This book provides wonderful gluten-free alternatives to classic Jewish baking, and it’s so modern! Many of our diners request gluten-free dishes—it’s nice to have Nosh on This as a new authority to turn to for inspiration and instruction. Ellen Kassoff Gray, co-author of The New Jewish Table and co-owner of Equinox Restaurant. “A must-have cookbook for the gluten-free baker who craves traditional Jewish baking for holidays and every day. Enjoy an amazing array of gluten-free noshes that anyone following a GF diet can finally enjoy! Norene Gilletz, author of The New Food Processor Bible and Norene’s Healthy Kitchen

Lisa Stander-Horel and Tim Horel are the writing and photography team behind the baking blog Gluten Free Canteen. The authors have been experimenting with gluten-free baking recipe development for over a decade. Their work has been published in Living Without magazine and a variety of online publications including Salon, Huffington Post, Joy of Kosher, and GourmetLive.com, BlogHer Food, and more. Former restaurant critic and executive food editor of the New York Daily News, Arthur Schwartz is an award-winning cookbook author, including his last Jewish Home Cooking: Yiddish Recipes Revisited, which was named best American-subject cookbook by the International Association of Culinary Professionals (IACP) and was nominated for a James Beard

book award. He is acknowledged as one of the country's foremost experts on food, cooking, and culinary history. He has a weekly show on WHDD, Robin Hood Radio, an NPR affiliate in Sharon, CT.

I now have a means to replicate once-enjoyed nosh. The book itself is very clean and in very good condition.

Love the book, I already make several things and all turned out very good

The book includes delicious sounding recipes and includes a lot of information about various gluten free flours. Easy enough for the beginner.

These are some of the best gluten-free recipes I've found!

I gave this to a friend who is gluten free and living Kosher. She LOVES it. She can't wait to try out the recipes and share them with friends and family.

I bought it for a friend, so haven't tried any of the recipes. They look very good, and the friend is excited to start using it.

This book is amazing, recipes are great and super tasty!

I really love this book. I only dropped the rating to 4 stars because of the strong recommendation to use one type of flour. I live in rural NH and it isn't easy to find or get things shipped here. I have enjoyed the recipes entirely but am planning on using flour blends I can find. Such a great book. Real memories from my Jewish friends for this Irish Italian girl!

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