

America's
TEST KITCHEN

THE **HOW CAN IT BE** **GLUTEN** **FREE** **COOKBOOK**

REVOLUTIONARY
TECHNIQUES.
GROUNDBREAKING
RECIPES.



5 FAVORITES YOU THOUGHT YOU WOULD NEVER EAT AGAIN

Old-Fashioned Birthday Cake

A little melted white chocolate makes the cake tender and moist.

Extra-Crunchy Fried Chicken

Our kitchen developed a coating so crisp you can hear the crunch.

Flaky, Tender Pie Crust

A spoonful of vinegar helps GF flours create just the right structure.

Real Sandwich Bread

Forget squat slices. Psyllium, eggs, and a fat collar are the keys to real bread.

New York-Style Pizza

Ground almonds give the crust just the right chew and promote browning.

• A TEST KITCHEN HANDBOOK •

America's Test Kitchen

**The How Can It Be Gluten Free Cookbook: Revolutionary Techniques.
Groundbreaking Recipes.**



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And we've reinvented the rules of baking to produce amazing cookies, cakes, breads, biscuits and more. We tried thousands of dishes (most were fairly awful) before we figured out the secrets to making favorite foods without gluten. You need new techniques and that is where our test kitchen team can help. In this landmark publication, we tell what works (and just why) so that you can successfully prepare lasagna, fried chicken, and new pasta in your kitchen. Gluten totally free tested recipes perfected Successful gluten free of charge recipes require more than just new ingredients.



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