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Gluten-Free Classic Snacks: 100 Recipes For The Brand-Name Treats You Love (Gluten-Free On A Shoestring)



Synopsis

You can have your Tastykake(R)—and eat it, too!Did you think going gluten-free meant giving up your favorite snack foods? Well not anymore! Nicole Hunn of Gluten-Free on a Shoestring helps you bring back the memories of those classic snacks, whether it's a little surprise in a lunchbox or a treat at the end of the day. Make all the most popular cookies, snack cakes, and crackers you've been missing—from Thin Mints(R) Girl Scout Cookies(R) and Hostess(R) Twinkies(R) to Keebler(R) Club(R) Crackers and Kellogg's(R) Pop-Tarts(R) Toaster Pastries—in your own kitchen with ease.With 100 recipes for everything from cookies, brownies, snack cakes, and pies to buttery crackers, cheese crackers, pretzel rods, candy bars, and licorice—along with helpful tips and tricks for easy prep, extensive information on ingredients and substitutions, and basic recipes for homemade flour blends—Gluten-Free Classic Snacks will help you to bring back all the flavors and fun of the treats you remember.

Book Information

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Customer Reviews

Library Journal, 5/1/15“This book is beautifully photographed and designed…For libraries that have a high demand for gluten-free cookbooks, this will be a fun and unexpected addition.â •San Francisco Book Review, 7/1/15“Dozens of mouth-watering full-color photos that will send readers running for the kitchen. This is a winner.â •GFF Magazine, summer issue“No childhood favorites are off-limits with Gluten-Free Classic Snacks by author/blogger

Nicole Hunn of Gluten-free on a Shoestring. Expect recipe riffs on Twinkies, Thin Mints, Nutter Butters, Pop Tarts and more in her ode to edible Americana.â •

Nicole Hunn is the author of the Gluten-Free on a Shoestring series and blog, which has been featured in the New York Times and MSN Money. Her work has appeared in Better Homes and Gardens, Parents magazine, Parade magazine, and Epicurious.com. She lives in Westchester County, New York. Visit her at glutenfreeonashoestring.com.

I was just reading this thread and a poster said the book was shameful. I already preordered mine, and her post heading freaked me out a bit. Until I READ her reasoning!!! This book is about SNACK FOODS and the author doesn't tell us to eat snacks all the time. I never really eat a whole lot of snacks anyway, but need snack ideas for birthday's, holidays, and parties for my family. My girls and I are Celiac and we have Hashimoto's Thyroiditis and I have Diabetes 2. I try to stay active, but occasionally crave a snack and this is my go to book!!! Thank you!

As I sit here eating my Gluten Free Drake's Coffee Cake made from the recipe in this book that delivered today (a Sunday), I want to shout YUM from the rooftops! I thank Nicole Hunn for her hard work and dedication so we can have treats as good as or better than their gluten filled counterparts. My only criticism about the book is it does not have Entemann's NY Style Crumb Coffee Cake in it. :) :) I cannot wait to enjoy more treats from this book, which I allow myself to do 1 day a week, not everyday. There will be a dilemma in choosing which recipe to do next week!! Update: There are 2 of the coffee cakes in the freezer for me. My husband and daughter, two people who can eat gluten, say that they're better than the original Drake's Coffee Cakes and I have to agree with them!

I have spent almost my entire life baking... I even went to abridged pastry school and worked at a famous bakery in NYC decorating cakes. In 2012 that all ended when I was diagnosed with a gluten intolerance. Once I found I could no longer eat gluten I was so sad and went through tons and tons of wasted ingredients from recipes that yielded disgusting results. I bought this book because one thing I missed the most was a frosted strawberry pop tart. Oddly these pastries aren't even that good since they are filled with preservatives and sort of gross, but I kept finding myself in stores wasting money on GF imitations that cost a minimum of \$6 for a box of teeny tiny terrible toaster pastry imposters. Even the squirrels and birds refused to eat them when we threw them out in the backyard. When this book came about and I saw recipes for my beloved pop tarts I knew I had to

buy it. The recipe takes a little while to make- I had to roll the dough thinner than what she said- and I baked mine for a little longer because I do not plan on toasting them later. I had to roll the dough out several times so that took a bit of time, but the results are so delicious! They are hands down better than the originals and I am so thankful for this recipe alone. I haven't had a chance to try the other recipes yet as I just keep making pop tarts! I also bought a 3 piece rectangle cookie cutter set here on in order to make cutting out the pop tarts easier- saved me a lot of time and made them look professional and nice (which I appreciate coming from the pastry world!) Thank you to Nicole for making it possible for me to enjoy one of my favorite treats again! I can't wait to get around to trying the other recipes.

I wish you could smell these cookies. Classic Snacks Mrs. Field's chocolate chip cookies just came out of the oven and I'm eating one with my cup of coffee right now and could not be happier. I've been a Gluten Free on a Shoestring fan from way back. I make many of the Shoestring recipes with success. I have each of Nicole's books and I think I love this one the most. I really enjoy the design of this book, the layout, the really terrific photos, and the easy instructions. The introduction is pretty helpful if you need information on making your own flour mixes plus how to successfully substitute ingredients when possible - there's a hugely helpful guide about ingredients and a resource section including information on sugar substitutes and dairy-free. Recipe ingredients are listed by both weight and volume (I prefer weights because it makes for less errors). I've been baking cookies from the book and so far have made Mrs. Field's and Keebler Sandies, two favorites that we miss. The directions were easy to follow and I love the one bowl baking approach. Both were quick and easy to make with ingredients I had on hand. Everyone who has tasted them loves the cookies - and no one guessed they were gluten-free. Now, that's a cookie. It's a nice thing to have all those retro favorites in one book. This is a keeper.

Seriously WONDERFUL!!! I know it's full of calories and fat and sugar, but come on!! This is such a blessing for every parent out there who has a child diagnosed with Celiac disease or has a gluten sensitivity and sees the pain in their child's eyes when they can't have the same treats as the other kids at the birthday parties or other events. This just brings some normalcy back to those special occasions and actually gives us parents the option to do something about it!! Bravo!! Thank you!! Note of advice: To get the right taste and consistency (which is HUGE with GF products) you really need to order exactly the ingredients called for - most of which can be found right here on . Always go for the superfine grind. I buy in bulk and seal and freeze the excess - so far so good.

This book is, in one word, **AMAZING**. Nicole Hunn is a master at finding ways to make gluten free foods just as tasty as, and in many cases even better than, their gluten filled counterparts, and without totally wreaking havoc on the grocery budget. I made the gluten free version of Pecan Sandies right after my book came, and they were absolutely wonderful. Friends who are not gluten free couldn't believe they were not the packaged Pecan Sandies from the grocery store - they looked and tasted exactly the same. The hardest part now is deciding which recipe to try next! I just may have to work my way from cover to cover. All of her books are filled with tasty and fairly inexpensive gluten free recipes, and I would highly recommend to anyone who needs to eat gluten free to purchase the other three as well - but she's positively outdone herself this time. The recipes are easy to follow, since she breaks them down step by step, and the photos will have you drooling in anticipation of the yummy treats to come.

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