

[PDF] Danielle Walker's Against All Grain Celebrations: A Year Of Gluten-Free, Dairy-Free, And Paleo Recipes For Every Occasion

Danielle Walker - pdf download free book



vanilla cake

This soft cake is light and works wonderfully as the base for any of your favorite fillings. (Our favorite may want to work on the buttermilk page 100). In this version, with the chocolate buttermilk page 101 with the layer of raspberry jam on the center and raspberry buttermilk page 101 on the outside.

Ingredients

- 1 cup white rice flour
- 1/2 cup almond flour
- 1/2 cup coconut flour
- 1/2 cup tapioca flour
- 1/2 cup arrowroot powder
- 1/2 cup coconut oil
- 1/2 cup coconut milk
- 1/2 cup buttermilk
- 1/2 cup vanilla extract
- 1/2 cup sugar
- 1/2 cup salt

Preheat the oven to 350°F. Lightly grease two 8-inch cake pans with palm shortening and place several pieces of parchment paper in the bottom of each pan.

In the bowl of a stand mixer fitted with the whisk attachment, mix the white rice flour, almond flour, coconut flour, tapioca flour, and arrowroot powder together until well combined. In a separate bowl, mix the coconut oil, coconut milk, buttermilk, vanilla extract, and sugar together until well combined. Add the flour mixture to the wet ingredients and mix until just combined. Pour the batter into the prepared pans and bake for 25-30 minutes. Let the cakes cool in the pans for 10 minutes before turning them out onto a wire rack.

For the frosting, mix the coconut oil, coconut milk, and vanilla extract together until well combined. Add the sugar and mix until just combined. Spread the frosting over the cakes and top with fresh raspberries.

For the raspberry jam, mix the raspberries, sugar, and lemon juice together in a small saucepan. Cook over medium heat for 10 minutes. Let the jam cool before using.

The cakes can be made up to 3 days in advance. They are best served fresh. The cakes can be stored in airtight containers for up to 3 days. The jam can be stored in airtight containers for up to 2 weeks.

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Description:

From the two-time *New York Times* best-selling author of *Against All Grain* and *Meals*

***Made Simple*, comes 125 recipes for grain-free, dairy-free, gluten-free comfort food dishes for holidays and special occasions.**

When people adopt a new diet for health or personal reasons, they worry most about the parties, holidays, and events with strong food traditions, fearing their fond memories will be lost along with the newly eliminated food groups. After suffering for years with a debilitating autoimmune disease and missing many of these special occasions herself, Danielle Walker has revived the joy that cooking for holidays can bring in *Danielle Walker's Against All Grain Celebrations*, a collection of recipes and menus for twelve special occasions throughout the year.

Featuring a variety of birthday cakes, finger foods to serve at a baby or bridal shower, and recreations of backyard barbecue standards like peach cobbler and corn bread, Danielle includes all of the classics. There's a full Thanksgiving spread--complete with turkey and stuffing, creamy green bean casserole, and pies--and menus for Christmas dinner; a New Year's Eve cocktail party and Easter brunch are covered, along with suggestions for beverages and cocktails and the all-important desserts. Recipes can be mixed and matched among the various occasions, and many of the dishes are simple enough for everyday cooking. Stunning full-color photographs of every dish make browsing the pages as delightful as cooking the recipes, and beautiful party images provide approachable and creative entertaining ideas.

Making recipes using unfamiliar ingredients can cause anxiety, and while trying a new menu on a regular weeknight leaves some room for error, the meal simply cannot fail when you have a table full of guests celebrating a special occasion. Danielle has transformed her most cherished family traditions into trustworthy recipes you can feel confident serving, whether you're hosting a special guest with food allergies, or cooking for a crowd of regular grain-eaters.

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