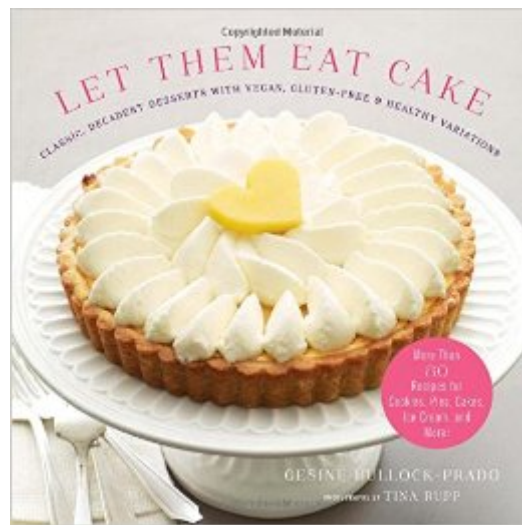


The book was found

Let Them Eat Cake: Classic, Decadent Desserts With Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes For Cookies, Pies, Cakes, Ice Cream, And More!



Synopsis

You can have your cake and eat it too with celebrity baker Gesine Bullock-Prado's latest cookbook. Featuring more than eighty delicious, indulgent cookies, pies, cakes, and more with proven swap-outs that give the option of making each dessert healthy, gluten-free, and vegan. In today's allergy-prone and health-obsessed world, there are times when the refined sugar, eggs, wheat, or butter in our favorite treats just won't cut it. Let Them Eat Cake includes classic recipes in all their extravagant glory, as well as the secrets to making three alternative versions of each one. From a Fudgy Chocolate Bundt and Maple Madeleines to Meyer Lemon Mile High Pie and Banana Split Ice Cream, this collection of cookies, muffins, brownies, pies, and cakes proves that, no matter your preferences, no dessert is off-limits.

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Customer Reviews

I have all of Gesine Bullock-Prado's other cookbooks, and "Let Them Eat Cake" is like visiting an old friend who moved into a new house. Each chapter is filled with familiar favorites but also new iterations - but that's not all. Each recipe also includes adjustments to make each recipe either vegan, gluten free, or simply healthier. We're talking cookies, pies, cakes, ice cream, candy, muffins, scones, biscuits, and quick breads. Baking classic, vegan, gluten free, or healthy using real ingredients that the end result tastes good. I don't have dietary restrictions, but know plenty who do. And being a home baker, having this book at my fingertips when I need to accommodate for someone's diet will be a saving grace. Update 3/20/15: I have made the following recipes:-

Chocolate Chip cookies (healthy version) - the recipe is very straight forward and easy to swap out from the original though I did have to constantly flip the page between the two variations to make the adjustments. A very, very minor hassle but the final end results are fabulous!!- Whoopie Pies (original version) - I LOVE whoopie pies and this recipe is a classic!! Deep rich chocolate cake with a cream cheese filling. These were soooooo good!!- The Big Winooski (original version) - If you love chocolate than this a cookie to try! It's dense, and rich, but not in an overly sweet way. A big winner!- Rugelach (original version) - These are excellent!! I halved the recipe because I only had one brick of cream cheese and it still made ample number of cookies (2 doz). I also swapped out the red currant filling for raspberry and swapped the pistachios for almonds. This is an easy recipe to make and make adjustments to. The final result was delicious!- Linzer Heart Cookies (original version) - another delicious cookie!! I had a little trouble transferring the cut cookie shapes to the sheet pan because the dough was getting soft and sticking to my counter top. If I rolled it out on parchment and chilled it periodically this would solve the issue. I blame my impatience, not the recipe for this. The end result was still tasted wonderful, even if a few cookies didn't look perfect. I'm really enjoying this cookbook. The more I am learning about the benefits of healthier ingredients -- and having great results with the healthy version of the chocolate chip cookie recipe -- I want to try making the above recipes in healthy variations.

I took a class with Gesine Bulock-Prado at the King Arthur Cooking School last year and enjoyed it so much, I wanted to get the book. Her recipes are easy to understand, have great tips, and her writing style is very personable. I am vegetarian, tending toward vegan, and I have friends who are gluten free, diabetic and dieting. I've made the GF chocolate chip cookies, which are amazing. Most friends ask for the recipe, but mine just ask me to make more! I'll be buying the cookbook again as a gift for a friend who loves to bake but has 2 grandchildren with food allergies.

I've enjoyed the book, so far. I especially like that she gives weight measurements, which is important when blending gluten free flours. The Chocolatey Chippy Chunk cookies are amazing. There are a few editing flaws that I wish they'd fix, like the alternate recipes for some are either missing or out of place (the alternate instructions for biscuits is at the end of the scones recipe.) My Kindle also won't search the text, for some reason, so finding the misplaced info is difficult. Overall, I am enjoying this book. Baking was a hobby of mine until I discovered I'm allergic to wheat 6 years ago. I used to avoid it because the idea of having to buy a new set of flour ingredients for each recipe was daunting. With her simplified gluten-free flour components, I had the courage to take the

plunge. It's so nice to have my hobby (creative outlet) back & to be able to eat fresh pastries again!

This is the most incredible book on the subject of baking for the unfortunate majority with dietary restrictions. I recommend it for all. I went vegan for 22 days this Summer, and these recipes cam in handy dandy.

Great concept, my disappointment is with the publishing, some pages have too much white space with little fint..whereas some areas are white font on top of brown. Gee wiz, use bigger font, fill up the page space with the larger bolder font.lesss of the color blocking. You should have asked consumers and pastry chefs like myself, the appeal of reading this book. Her concept is great, but the editing needs revamping.

This book is exactly what I have been looking for. I was clueless as to preparing healthier versions of desserts and have friends in all of the categories addressed in this book. It is a godsend for me. The recipes are divine.

The way the book is written, For regular ingredients, for Gluten Free, Vegan, and a healthy alternative, I absolutey love the way the author has put all the time and effort to this book. Some of the recipes are ones I never thought I'd see again. My grandmother made these cookies on a regular basis and I really missed them. My issue is with Gluten so when I saw the Rugelach and other recipes, I was thrilled beyond belief. The pictures give you an idea of what your finished product you should look like. I bought the Kindle version so I can have the recipes right on hand, and I can wipe of the screen if crumbs fall that way.

Love she gives you 3 different ways to make desert. A vegan way, a way to make it gluten free and a heathier way plus she is as beautiful and smart as her actress sister Sandra Bullock. I really admire she doesn't use her name to get ahead and the food in here is excellent I'm getting another one of her cookbooks soon.

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