

[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. (For frosting, see the recipe for the buttercream (page 100), for the frosting, with the chocolate buttercream (page 101) or with the layer of raspberry jam in the center and raspberry buttercream (page 102) on the outside.)

Ingredients

- 1 cup (240 mL) room-temperature butter
- 1 cup (240 mL) granulated sugar
- 1/2 cup (120 mL) all-purpose flour
- 1/2 cup (120 mL) almond flour
- 1/2 cup (120 mL) coconut flour
- 1/2 cup (120 mL) arrowroot powder
- 1/2 cup (120 mL) tapioca starch
- 1/2 cup (120 mL) xanthan gum
- 1/2 cup (120 mL) baking powder
- 1/2 cup (120 mL) salt
- 1/2 cup (120 mL) vanilla extract
- 1/2 cup (120 mL) almond extract
- 1/2 cup (120 mL) coconut oil
- 1/2 cup (120 mL) butter

Preheat the oven to 350°F. Lightly grease two 9-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, use a wire whisk to beat the butter and sugar for 2 to 3 minutes, until they have lightened and are soft peaks when the whisk is lifted. Beat in the almond flour and coconut flour. Beat in the vanilla and almond extracts. Beat together the coconut oil, baking powder, baking soda, and salt. Add the coconut flour, arrowroot powder, tapioca starch, and xanthan gum. Beat for 2 to 3 minutes, until the batter is smooth. Divide the batter evenly between the two pans. Bake for 20 to 25 minutes, until a toothpick inserted into the center comes out clean.

Cool the cakes on a wire rack for 2 hours. Once they are fully cooled, remove the cakes from the sides of the pans. Flip the parchment to remove the cakes and cool completely before frosting.

note of advice: This cake can be made up to 7 days in advance. Store the cakes in an airtight container for 7 days. For best results, store the cakes in the refrigerator. Bring to room temperature before frosting.

tip: The color of the batter will darken the color of the cake. I suggest using high-quality, cold-pressed coconut butter, rather than coconut oil.

The butter can be substituted with 20 to 25 tablespoons of a suitable amount for 20 to 25 minutes.

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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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