

01

Start with Simple Recipes



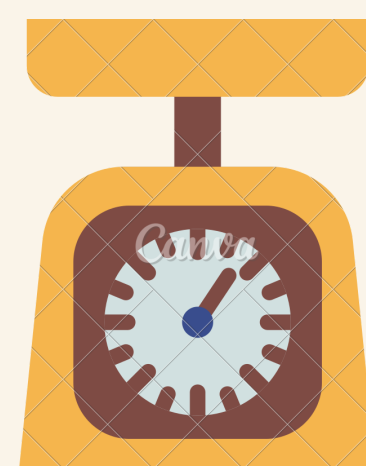
02

Follow the Recipe as its Written



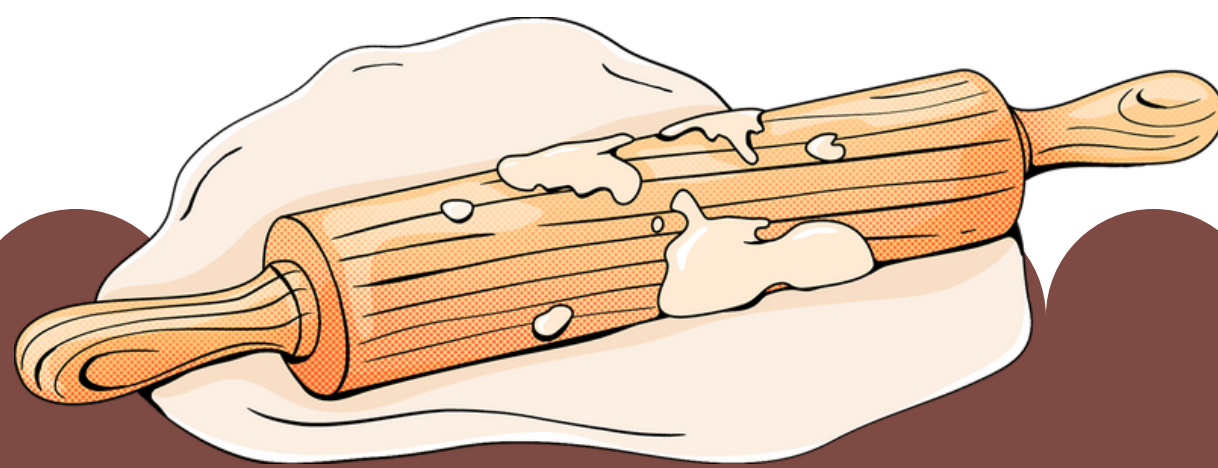
03

Measure Ingredients by Weight



04

Find a Good Balance Between Wet and Dry Ingredients



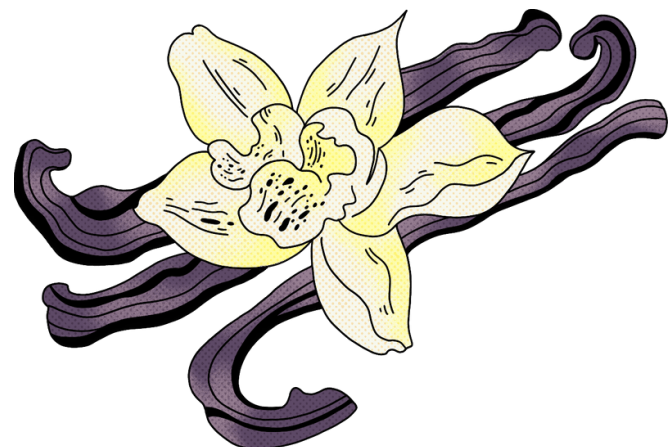
GLUTEN-FREE BAKING TIPS & TRICKS

9
Tricks

to help you take your gluten-free baking to the next level

05

Add More Flavor



06

Don't Be Afraid to Overmix



07

Let the Batter rest



08

Allow for Longer Bake Times



09

Freeze Your Leftovers

