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My Paleo Patisserie An Artisan

My Paleo Patisserie gathers all the rich heritage, exquisite elegance, and rustic beauty of traditional patisserie baking and seamlessly melds it with the gluten-free and Paleo-inspired diet. Drawing on over two decades of experience in traditional and modern patisserie baking, Jenni Hulet brings the spirit of patisserie baking alive in this lavishly photographed collection of recipes.

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World's Best Paleo Pizza Crust. Admittedly, I'm a little biased here.....but the truth is, one of the great casualties of eating a fully grain-free diet is that there are certain To download a copy of the My Paleo Patisserie Sample Recipe Ebook, receive my posts by email and get newsletters and other fun stuff, just fill out the ...

The Urban Poser - Paleo, Gluten & Dairy Free Reicpes

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Grease the parchment paper lined cake pan with 1 teaspoon coconut oil. Then lay the plum halves into the bottom of the cake pan. Drizzle the plums with 1 tablespoon maple syrup and a sprinkle of sea salt. Pour the cake batter over the plums and bake the cake on 350 degrees for 65 minutes or until golden brown.

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