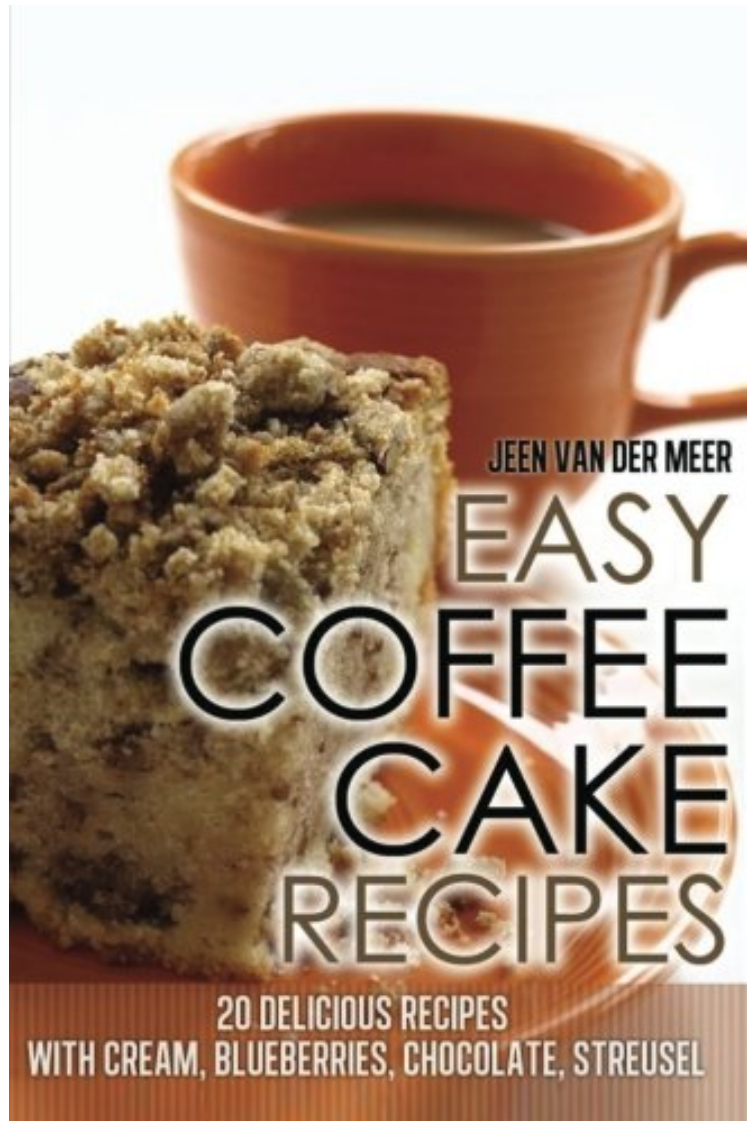


[Download free pdf] Easy Coffee Cake Recipes: 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel

Easy Coffee Cake Recipes: 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel

Mr Jeen van der Meer
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#2163279 in Books 2013-02-06Original language:EnglishPDF # 1 9.00 x .13 x 6.00l, .19 #File Name: 148236416656 pages | File size: 35.Mb

Mr Jeen van der Meer : Easy Coffee Cake Recipes: 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel before purchasing it in order to gage whether or not it would be worth my time, and all praised Easy Coffee Cake Recipes: 20 Delicious Recipes with Cream, Blueberries, Chocolate, Streusel:

26 of 27 people found the following review helpful. Another winnerBy Becky (in NOLA)Jeen Van Der Meer has

created another winner with his Easy coffee cake recipes. I have his How To Make Iced Coffee - 20 Best Iced Coffee Recipes and have enjoyed several recipes. Der Meer starts out explaining what a coffee cake is, then goes into 20 delicious (and as far as google search tells me, original, or at least not cut and pasted from other websites) coffee cakes. There is an interactive TOC so you can find and navigate to recipes easily. Among the twenty recipes, all which sound yummy, are a few standouts that sound amazing and unique, including a white chocolate and cranberry coffee cake, coffee cake biscuits, miniature coffee cakes (perfect for an afternoon snack) and an Amish style coffee crumb cake. I would write more, but alas, it's a rainy dark day in New Orleans and I'm thinking coffee cake would be the perfect pick me up for the day's gloom. The recipes here really inspire me to start baking right now! *Edited because Jeen Van Der Meer is male and I was using "her" instead of "him" 2 of 2 people found the following review helpful. Nice collection of coffee cake recipes. By Kindle Customer I haven't made a coffee cake in years, but it was one of the first baked goods I ever made. They're so quick to make - you could easily prepare the dry ingredients the night before and bake one while you're getting ready for work in the morning. Your co-workers will think you're a goddess - lol! Mr. van der Meer's recipes start out with a basic sour cream coffee cake and move on to some very delicious-sounding coffee cake variations. Of the twenty recipes, all but six are from scratch. The recipe for Mascarpone and Almond Coffee Cake uses yeast as leavening instead of baking powder and baking soda. It sounds delicious and I'll bet it's very elegant, too. Espresso Mocha Twist Coffee Cake also appeals, as do Nutty Chocolate Chip Coffee Cake and Cranberry and White Chocolate Coffee Cake. Some recipes could use more clarity, but I think anyone with a modest knowledge of baking would have no problem using them. The recipe for Yogurt Coffee Cake calls for plain yogurt but doesn't say which type (non-fat, low-fat, regular or Greek?) The recipe for Nutty Chocolate Chip Coffee Cake says to toast the chopped pecans or walnuts in a "warm oven" for 9 minutes. An oven temperature would be appropriate. I did like the sentence in the description for Mascarpone and Almond Coffee Cake: "If you want to make this coffee cake, you need a good day, because the dough has to sit in the refrigerator overnight." Obviously Mr. van der Meer means you need 24 hours and is not referring to the weather or whether or not you have PMS. :) The cookbook is formatted very nicely, with each recipe beginning on its own page. There are no pictures - sniff! 0 of 0 people found the following review helpful. coffee cake recipes By Jbarr5 Easy Coffee Cake Recipes - 20 Delicious Recipes with Cream, Blueberries, Chocolate, Struessel (The joys of coffee Book 4) Recipes for basic coffee cakes and more but there are no pictures and no nutritional information. Apple coffee cake would be the healthiest one due to the low fat, sodium and cholesterol of the ingredients. other works by the author are highlighted at the end.

Easy Coffee Cake Recipes are no nonsense and so easy to make. It is not like baking a loaf of bread, nor is it as complicated as making a regular cake. Coffee cakes combine effortlessly and bake up into a nice hot sweet treat in a matter very little time. The preparation of these simple coffeecakes is similar and it takes little time to get great results. You can go from scratch to eating a slice in less than an hour, and coffee cakes are best piping hot right out of the oven, great for breakfast. The best thing these cakes taste better than any shop bought cake. Coffee cakes can be as nutritious as they are delicious, if you make them with whole fruits and nuts butter, cinnamon and streuse. You get the benefit of the vitamins contained in the fruits and nuts and this makes this dessert a little easier to reach for over a piece of sugared cake or candy. These are the Easy Coffee Cake Recipes: Basic Coffee Cake Amish Style Coffee Crumb Cake Miniature Coffee Cakes Super Easy Coffee Cake Biscuits Coffee Cake Americana Nutty Chocolate Chip Coffee Cake Cocoa Cinnamon Swirl Coffee Cake Cranberry and White Chocolate Coffee Cake Strawberry and Peanut Butter Coffee Cake Cherry Coffee Cake Delicious Apple Coffee Cake Lemon and Blueberry Coffee Cake Mascarpone and Almond Coffee Cake Quick N Simple Coffee Cake Yogurt Coffee Cake Walnut Coffee Cake Graham Cracker Coffee Cake Espresso Mocha Twist Coffee Cake Spicy Coffee Cake Vanilla Coffee Cake

Customer: "I loved this book. The recipes were unusual and easy to make." Bonnie Rainey: "This cook book has some really great and easy coffee cake recipes. I made the Blueberry Lemon cake and it was very easy and fast. Super great tasting too." jpmendon: "Great for a coffee cake lover I've tried out several recipes and so far I like them all." L.I. LINDA: "Yum, Yummy, Yummiest I loved this coffee cake cookbook. All the recipes were easy to follow. The only negative thing is only virtual cake has no calories. Once you bake a cake, it becomes fatte