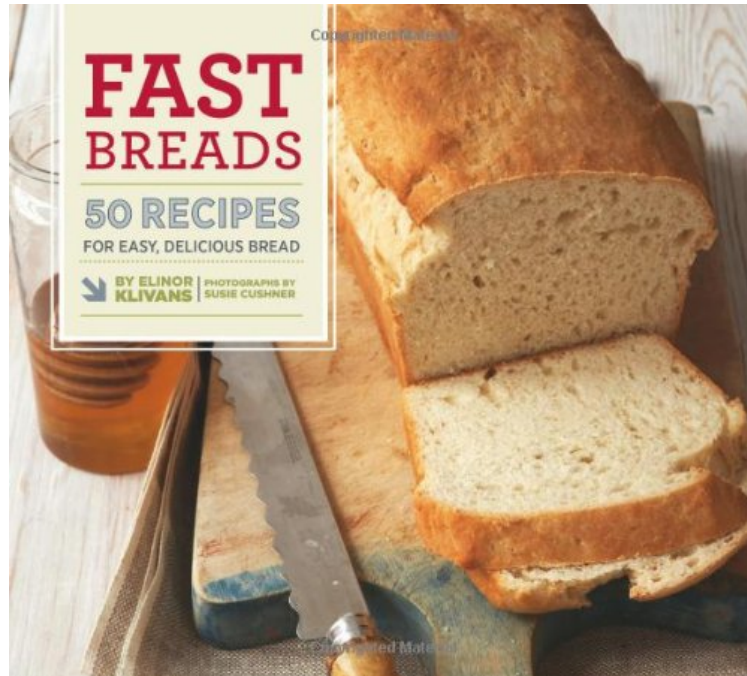


## Fast Breads: 50 Recipes for Easy, Delicious Bread

*Elinor Klivans*

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**Elinor Klivans : Fast Breads: 50 Recipes for Easy, Delicious Bread** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fast Breads: 50 Recipes for Easy, Delicious Bread:

0 of 0 people found the following review helpful. A must have for your kitchenBy Baker LadyDifferent takes on classics, new ideas for breads, clear instructions, wonderful recipes. A must have for any seasoned bread baker or the beginner. Savory and sweet. Fast Breads is a must for your kitchen.13 of 13 people found the following review helpful. Delicious!By Anne GarrettBecause I love to bake bread, I'm not generally seeking faster or easier methods. But because I also love Elinor Klivans' cookbooks I couldn't overlook this one, and I'm so glad! Within a week of my book's arrival I made Lots of Cheese Bread twice and Anytime Butter Twists once. They work perfectly and taste so wonderful that they justify the cost of the book on their own (though, of course, I can't wait to try the lemon leek bread, cinnamon buns with cream cheese glaze, tomato, basil and onion focaccia . . . you get the idea).The chocolate-hazelnut babka and cinnamon babka are fabulous too, though I'm not sure I'd call them fast breads. The dough comes together in short order; but it does take a little time later to mix two fillings and the crumb topping and to fill and shape the coffeecakes. (That would be true particularly for one who is new to baking bread or rolls.) One of the things the book does well is to show that such breads and coffeecakes can be made in stages over two or more days, so that they needn't be daunting, day-long projects. And the taste is more than worth every bit of effort.Along with numerous fast yeast breads, the book includes some scones, biscuits corn and other quick breads. There are also a few sandwiches and other recipes for using the breads. The book is absolutely correct about the Lots of Cheese bread making the very best ever grilled cheese panini. I kind of wish I didn't know that.As usual, Mrs. Klivans gives detailed instructions, making the book ideal for novice bakers, while supplying recipes for any taste or occasion. There are never quite as

many photos as I'd like, but there are more than enough to whet my appetite. All in all, it's a good addition to the kind of specialized cookbooks that are so popular now. (Update: By now I have tried many other recipes from the book-- lemon leek bread, foccacia, Auntie Bell's bubble bread, cornbread, sausage, onion, mushroom and biscuit hash, dark rye bread. All work beautifully. Unfortunately, we now have too many favorites.) 3 of 3 people found the following review helpful. Carves a niche

By DarrenIngram\_dot\_com

Making bread is one of those things that many home cooks want to do, dream to do and yet not so many actually do. A number of excuses are always given, with time being one of the most common, followed by a perception of difficulty. Here author Elinor Klivans hopes to overturn all objections and get people baking, albeit with a twist. The recipes are not necessarily those you might find in a `Baking 101` prime; book - no variations upon a variation here, but many different, inviting types that can look deceptively complicated but the reality is a lot different. Split into distinct chapters of superfast breads; corn breads; refrigerated breads; buns, rolls small breads; loaves rounds and finally bread dishes bread toppings. No prior knowledge is expected as the reader is first treated to a great introduction that looks at the baking art, its common constituent ingredients, the methodologies involved in baking and a little overview about the types of bread. Not all bread is equal, after all, despite it sharing some common ingredients. The first chapter dealing with `superfast' breads is particularly interesting as it can draw the reader in and have them trying different recipes without lengthy preparation and waiting for yeast to rise. Once you start seeing the possible results from your own hands it can be easy to become hooked and then.. well.. you might be baking all of the time (with a waistline to match?) There are many colour pictures showing the finished results but sadly not every recipe has its own picture. This is quite a big omission when you consider the target audience of the book and it is always nice to see a picture of an unfamiliar recipe. Each recipe is well written and many feature quite a lot of interesting background information about the specific recipe or some general hint or tip. The more experienced home baker will also find quite a lot of interesting recipes to consider. A hidden gem that would possibly go unnoticed by a casual browser is the "Bread Dishes Bread Toppings" chapter. Here is a veritable little goldmine of full dishes that you can make relatively quickly and they can look amazing despite their relative simplicity. It would be nice to see a whole book in this vein. This reviewer can see several meals rapidly becoming favourites over time (BLT Corn Bread Salad and Winter Panzanella Salad in particular). There are many bread and breadmaking books on the market and certainly more are on the horizon. This book has managed to carve out a little niche in a crowded sector and is certainly worthy of close consideration and a possible purchase. It shows that bread need not be just for sandwiches. Maybe it will also inspire the home cook to experiment with bread as a core ingredient rather than it being a case or support for another item.

Best-selling author and baking authority Elinor Klivans presents 65 of the finest and fastest recipes for baking homemade breads. With simple, easy-to-master techniques, anyone can quickly make such delightful treats as Apricot Corn Muffins, Butter Crescents, plus really super-fast favorites like Pumpkin Chocolate Chip Pancakes and Very Big Popovers, all with a minimum of sweat in the kitchen. From morning treats like crumpets, muffins, and sticky breads to savory and nutritious multigrains and dark ryes, Fast Breads will make a master bread maker of any baker in record fast time, too!

About the Author Elinor Klivans is the best-selling author of many cookbooks, including Cupcakes and Chocolate Cakes. She lives in Camden, Maine. Susie Cushner is a food and travel photographer living in New York.