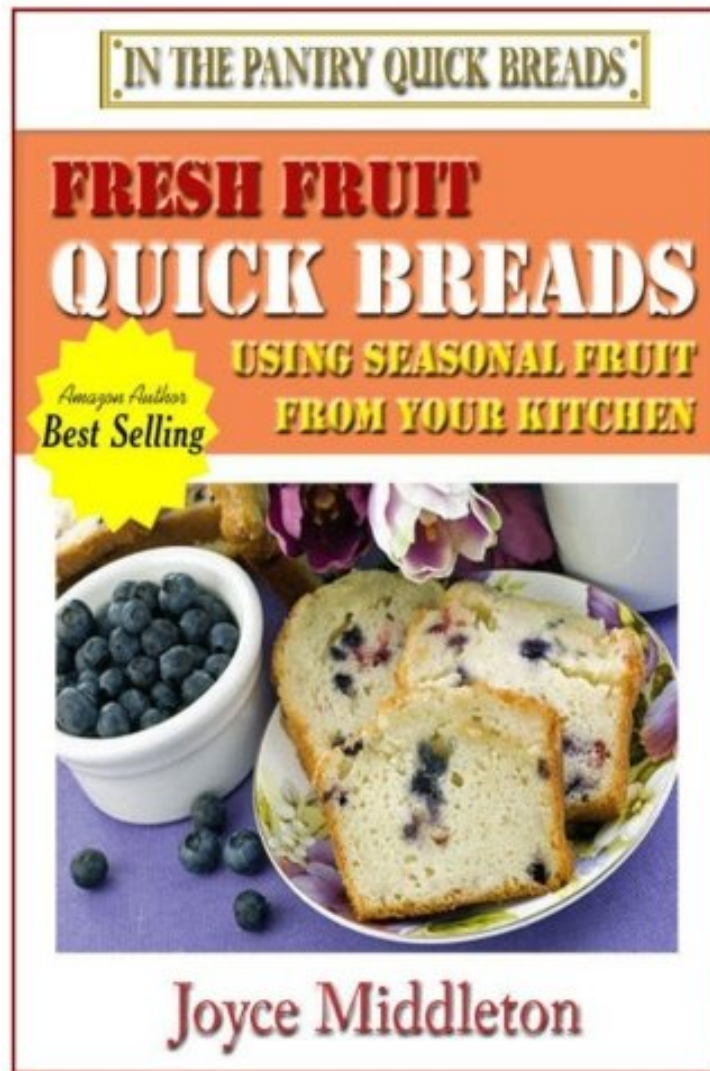


# Fresh Fruit Quick Breads: Using Seasonal Fruit From Your Kitchen

Joyce Middleton

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**Joyce Middleton : Fresh Fruit Quick Breads: Using Seasonal Fruit From Your Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fresh Fruit Quick Breads: Using Seasonal Fruit From Your Kitchen:

32 of 32 people found the following review helpful. Superbly Done!By GrandmaOne of my favorite foods as a child was a date nut bread that came in a can. My mother would slice the bread very thinly, then put slices together with cream cheese to make little round sandwiches. Nothing was better than that, except perhaps the Cranberry Bread the lady across the street used to bring me every time she went for a visit to her sister's. I haven't found that Date Nut

Bread in a can in many a year, but the Cranberry Bread became a part of my life. Every fall I stash bag after bag of cranberries in the freezer, just to make Cranberry Bread. My recipe, BTW, the same one that lady across the street passed to me more than fifty years ago, is nearly identical to the Cranberry Nut Bread recipe author Joyce Middleton gives in *Fresh Fruit Quick Breads (In the Pantry Quick Breads)*. I found lots and lots to love in these very well put together pages. The book is superbly laid out. Divided up by sections according to kind of fruit, the interactive Table of Contents will allow you to quickly and easily find exactly what you are looking for. Middleton's tips are right on the money. It is very easy to see that she is an experienced baker. At the request of a friend who also purchased this book, I've gone over every recipe with a fine toothed comb and did not find a single glaring error or omission (the Apricot Bread uses a much larger quantity of fruit in place of the oil that would ordinarily make up most of the liquid) and even with all the cookbooks I have, found some fantastic recipe ideas for quick breads (also called Tea Breads) I haven't seen before. There are a couple of small things I could mention. Because of the relatively high sugar content quick breads have a tendency to darken on the bottom before the center is cooked through. I've always found that lining the pan with waxed paper or parchment goes a long ways towards preventing that while making it easier to get the bread out of the pans. I do like to make my tea breads in smaller than usual loaves. USA Pans 5-1/2 by 3-Inch Strapped Mini Loaf Pan, Set of 4 is one of my most prized pieces of kitchen equipment. One recipe for a 9" X 5" loaf will just about fill the sections of this pan once. That makes it easy for me to freeze part of a loaf or give some away as a gift. I did notice that Joyce sometimes calls for things like a "half stick" of butter. People outside of the US and Canada do not buy butter in sticks like we do. If you are one of those, a stick of butter weighs four ounces. A couple of recipes called for margarine. Feel free to substitute butter for that. And while you are at it, if you are sensitive to canola oil as we are in my family or just don't have any on hand, you can use any mild oil. Most of these recipes likely originally called for just "oil" meaning something like Wesson oil. (Don't tell anyone, but more than once the oil that has been handy in my kitchen has been plain old olive oil - just the regular, not the highly flavored virgin oil you would use for a salad dressing. Nobody ever noticed a thing.) Kudos to Joyce on a job extremely well done! This is a book you will enjoy using for years to come. Highly recommended. 1 of 1 people found the following review helpful. Long Live Quick Breads! By Joan Reeves, NY Times and USA Today Bestselling Author December is here and brings with it all kinds of celebrations from now to New Year's Eve. This is the time that most of us pull out all the culinary stops. So I'm reading cookbooks. I love to cook -- and eat -- so I'm always looking for new cookbooks. With my Kindle, I'm no longer limited to the number of cookbooks that fit on the shelf above my kitchen desk. I was delighted to find this cookbook because Quick Breads seem to have fallen out of favor with the new crop of bakers. Quick Breads' smaller cousin -- the muffin -- has taken over as the most popular quick and easy "bread" to bake. That's a shame because a quick bread loaf is easy to make, beautiful to look at, and delicious to taste. I have fond memories of the quick breads my mom baked in loaf pans or bundt pans: banana nut, pumpkin raisin, and cranberry orange. I still make those three, but I was delighted to try new recipes from this book. Joyce Middleton makes a good case for bringing the quick bread back to popularity. Her cookbook offers the basic information needed to understand the easy science behind quick breads, clear step by step directions on the fundamentals, a linked Table of Contents to help you leap to the recipes you want to try, and excellent recipes that give delicious results. I was particularly taken with the Peach Cobbler Loaf -- my darling hubby loves Peach Cobbler so anything with that in the name had to be tried. This week I'm baking the Orange Chocolate Chip Bread. Just the name of that makes my mouth water. *Fresh Fruit Quick Breads (In the Pantry Quick Breads)* by Joyce Middleton is a good choice for amateurs and experienced bakers. Get a copy and start baking. Your family and friends will appreciate you and the results. 4 of 4 people found the following review helpful. just too yummy! By Kindle Customer I love breads of all kinds, but don't really have the patience for yeast breads. I made the blueberry and the date breads the day I got this book. Both were great and have kept well in the fridge. My husband is not a big sweet eater but liked both of these. I did add some Gran Gala to the OJ sauce for the date bread :). Next time will add lemon or orange zest to the blueberry batter. This week making the strawberry bread as the Potteet Strawberry Festival is this weekend so fresh "home" grown berries are available. I did have all the ingredients for these two, but need to add a few staples to my pantry for others. You won't be disappointed in this book.

Enjoy 51 recipes using seasonal fruit; you're never without a fruit recipe all year long! Seasonal fruit makes delicious and moist quick bread. If you would enjoy baking with fresh fruit and staples you already have in your pantry, then you'll certainly enjoy this recipe book. Too often we end up with extra fruit from our trees in the backyard or fresh fruit we purchased, but it's just sitting in the bowl. Now you have a way to use it and avoid the waste. Not only are quick breads yummy, you can save money by doing your own baking. How much is a fabulous banana bread or blueberry bread at your local market or bakery? You can create the same delicious bread in your home; not to mention how wonderful your house will smell during and after baking your quick bread. Take one of these quick bread recipes and convert it to muffins using the information included, if that's what you prefer. Quick bread recipes are equally good served warm, cold or even toasted for breakfast. Decorate the top of your loaf or muffins; serve with ice cream or whipping cream; enjoy with plain or flavored butter. In other words, you can't go wrong with the right quick bread recipes! You could have your next masterpiece in the oven in 15 minutes, ready to take out of the oven in the next

hour!

About the AuthorJoyce Middleton is a self-taught cook and baker sharing her favorite family recipes. She's been baking since she was a girl making quick breads for the extended family for the holidays. "Buying specific ingredients for each meal is costly and I hate running to the store. I like to cook from my pantry! After building numerous businesses, she has come full circle and is back baking and cooking for others to enjoy.