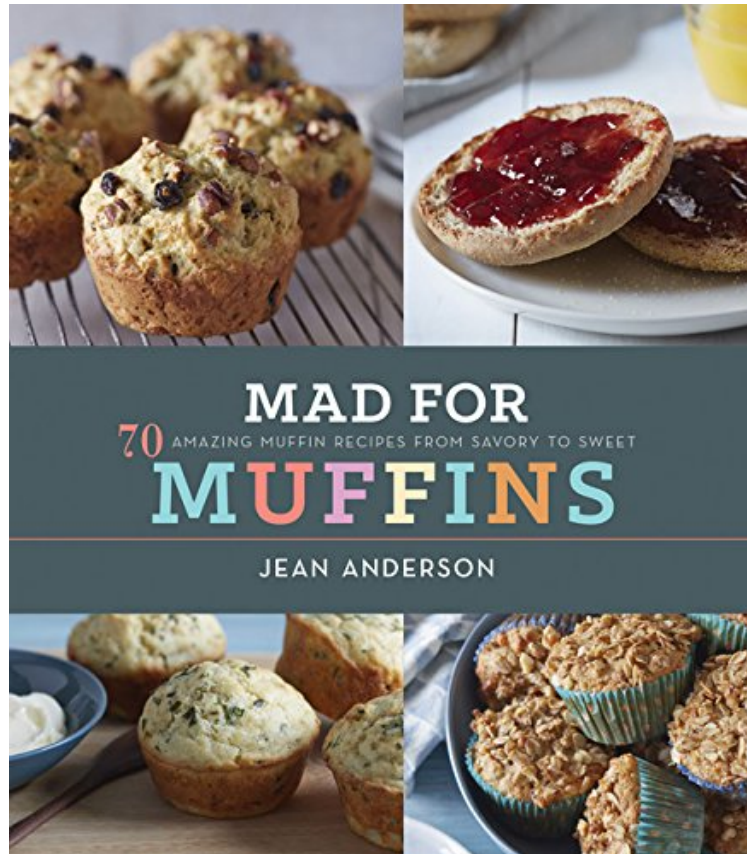


(Library ebook) Mad for Muffins: 70 Amazing Muffin Recipes from Savory to Sweet

Mad for Muffins: 70 Amazing Muffin Recipes from Savory to Sweet

Jean Anderson

audiobook | *ebooks | Download PDF | ePub | DOC



 Download

 Read Online

#812047 in Books 2014-10-07 2014-10-07 Original language: English PDF # 1 8.00 x .77 x 7.00l, .0 #File Name: 0544225686224 pages | File size: 25.Mb

Jean Anderson : Mad for Muffins: 70 Amazing Muffin Recipes from Savory to Sweet before purchasing it in order to gage whether or not it would be worth my time, and all praised Mad for Muffins: 70 Amazing Muffin Recipes from Savory to Sweet:

5 of 5 people found the following review helpful. THE Perfect Muffin Book!By Lynne's ViewI am truly mad for muffins. Never could understand the cupcake craze, which I hear is on the way out. But muffins? They will never be a passing fad for me. And what Jean Anderson has given us in Mad for Muffins is THE perfect muffin book. Beautiful to look at and mouthwatering to read. Plus, if you ever wondered how to make a light and tender muffin, you will learn how here. I'm starting my baking with the very first recipe for Entry-Level Muffins because they have the buttery, cinnamon and sugar topping that I remember from childhood. Then I'm moving on. Never before have I started at the beginning of a cookbook and worked my way through recipe after recipe. But this may be the book I bake through beginning to end. Can't wait.0 of 0 people found the following review helpful. InterestingBy N. ZobellIt has a great listing of muffins, but they are like gourmet muffins. Most of the items needed to make these muffins require a special trip to the store.I tried only 2 recipes so far, they were okay. Just not what I expected. I plan to make the chocolate ones tonight, those should be excellent. I never had a bad chocolate muffin before.10 of 11 people found the following review helpful. Metric measurements!By Melody A. ColbertAll measurements are provided in metric:(

A comprehensive collection of muffin recipes from one of America's most acclaimed food writers. In her new book, Jean Anderson, the legendary, award-winning food writer, brings her incredible talents to muffins. In seventy recipes, Anderson covers every kind of muffin imaginable, from Corn with Country Sausage to Swirled Mocha to Old Vermont Cheddar-Cranberry. With such a wide range of choices for every season, you can bake these comforting treats year-round. In addition, Anderson includes ten recipes for delicious spreads, such as Lemon Curd and Maple Butter, to enhance her tasty treats. This cookbook also makes a great gift. It's the only handbook you'll ever need on the subject.

"Anderson includes all muffins great and small in this book—beloved classics like blueberry, tempting newbies like Falafel Muffin Tops, and those muffins that border on dessert territory (looking at you, Swirled Mocha). I especially love her spread of savory muffins here—lots of choices for those of us who prefer savory breakfasts, plus many of them double as easy side dishes for dinners and potlucks."—*The Kitchn* "After sharing muffin-making fundamentals, including how to measure ingredients and mix batters, food writer and James Beard Hall of Fame inductee Anderson (*From a Southern Oven*) presents 70 recipes that skew more savory than sweet. A firm believer that muffins should not be cupcakes, the author fills hers with substantial and sometimes unusual ingredients such as country ham, hard-cooked eggs, rye flour, and freeze-dried corn powder. Readers who'd like muffins on their table every day will appreciate that Anderson's recipes (e.g., butternut-pine nut muffins, honeyed whole-wheat English muffins, falafel muffin tops) are lighter and more nutrient-dense than average. They're also, as Anderson points out, excellent entry points for young cooks learning to bake. VERDICT: Need a break from bakery and coffee shop-style muffins? Anderson's collection offers new variations on a traditional treat."—*Library Journal* "Baking fads come and go, but muffins are forever! I love the recipes in this book—fun, clever, and so easy to make. It's time to rediscover an American classic."—Barbara Fairchild, former Editor-in-Chief, *Bon Appetit*