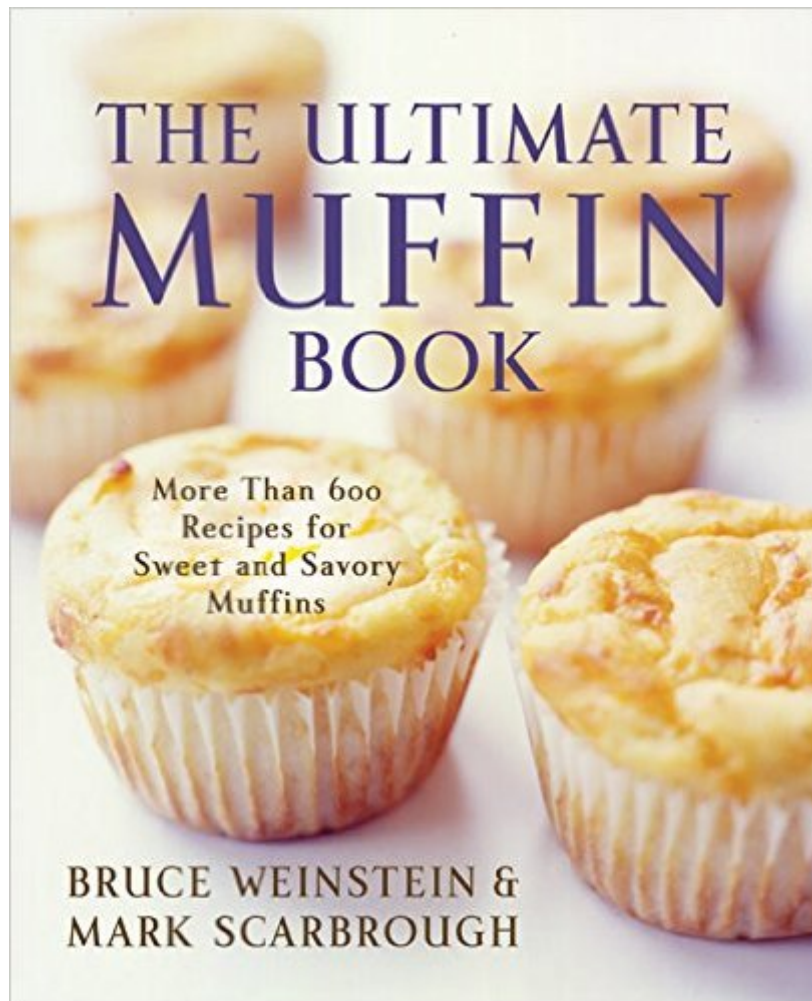


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The Ultimate Muffin Book: More Than 600 Recipes For Sweet And Savory Muffins (Ultimate Cookbooks)



Synopsis

What's quick, easy, and sure to bring on the smiles? Muffins, of course! For recipes that are sweet, savory, or just over the top, look no further than *The Ultimate Muffin Book*. From classics like Berry and Corn Muffins to new favorites like Margarita and savory Quiche Lorraine Muffins, Bruce Weinstein and Mark Scarbrough once again take an American fun-food classic to new heights by offering more than 600 recipes and variations for absolutely every muffin imaginable. Peanut Butter Chocolate Chip, anyone? Or luscious Hazelnut? Or what about Pizza Muffins for kids of all ages? Low-fat, nonfat, gluten-free, dense, and decadent - they're all here, as well as baking tips, an ingredients guide, and a witty history of how the muffin came to be an American institution. Muffins. Is there a better way to make everyone in your life smile?

Book Information

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Customer Reviews

This is the eighth 'Ultimate' cookbook title for authors Bruce Weinstein and Mark Scarbrough. Others have been on chocolate cookies, potatoes, brownies, shrimp, candy, ice cream, and party drinks. This is the first of this series I have reviewed and I sense the format works much better for a subject like muffins, brownies, and chocolate cookies, where all recipes have a lot in common than it does for potatoes or candy, where there is a large variation in cooking techniques. The cover announces that the book contains over 600 recipes for sweet and savory muffins. This blurb may be misleading in two ways. First, there are only 100 full-page recipes, with each recipe expanded by up to eight (8) variations, and each variation is treated as a recipe. The potential number of

preparations may go well beyond the 600 if you combine the 100 basic recipes with the ten (10) toppings (icings) recipes, giving a thousand variations. For sure, some toppings will simply not go with some muffins, but you get the idea. By 'muffin', the authors mean the classic American muffin that is a chemically leavened quickbread baked in a muffin tin, developing a domelike cap, and typically not iced. Unlike a cupcake, muffin recipes are meant to stand on their own, so they typically have more moisture and more flavor than the cupcake, since the icing is what usually carries the water for a cupcake. The authors specifically exclude the 'English' muffin that is an entirely different animal. The very best part of this book is the first chapter, 'Making Muffins' which includes just about every tip you could possibly imagine regarding muffins, plus important notes on equipment and ingredients.

I purchased this book about a year ago and have used it so often, the pages are adorned with flour and sugar stains, splashes of milk and vanilla! My three year old son and I embark on bi-weekly "cupcake" adventures, and so far, we've made the chocolate chip muffins, low-fat chocolate chip muffins, applesauce muffins, beer muffins, blueberry muffins, cheddar muffins, graham cracker muffins, cocoa muffins, corn muffins, and peanut butter muffins. They have all been delicious, depending on one's preferences. In fact, they've been so good that we frequently re-make the recipes we've already tried instead of moving on to attempt new ones (usually my son's vote). Additionally, there are so many recipes listed, one can sit down with the book prior to a special event and select many recipes to complement that day (for Christmas this year, I made batches of the peanut butter, chocolate chip, graham cracker, and blueberry muffins--we had three guests and the muffins were gone in TWO days). Additionally, there are a number of recipes that could accompany dinners (we made the corn muffins one evening when we had chili and the beer muffins on Thanksgiving). I am eager to try the Quiche Lorraine muffins for breakfast the next time we have weekend visitors and am considering making the cheesecake muffins for an upcoming picnic. One of my favorite things about this book is the way that nutritious ingredients are often incorporated into the recipes. The carrot muffins are a nice way of getting a child to eat carrots, and many of the recipes are made with applesauce (my son does not touch fruit, so even though the amount of applesauce is negligible, I count this! He also will not blueberries by themselves but will inhale a blueberry "cupcake"!

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