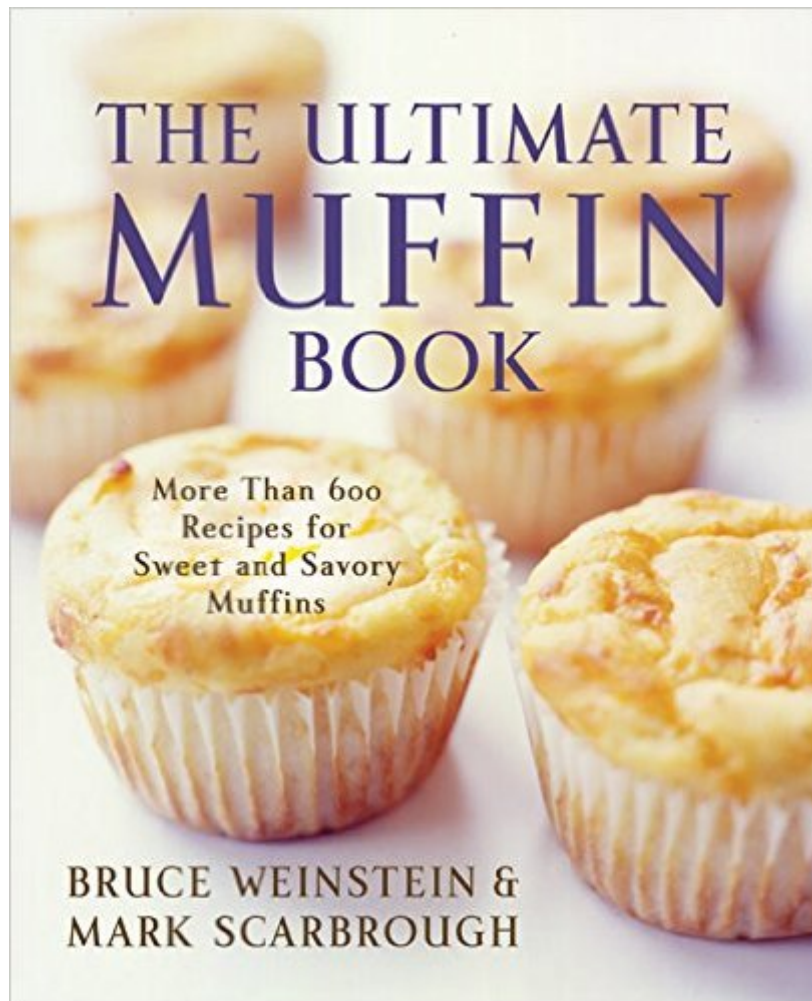


The book was found

# 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

Series: Ultimate Cookbooks

Paperback: 272 pages

Publisher: William Morrow Cookbooks; First Edition edition (August 3, 2004)

Language: English

ISBN-10: 0060096764

ISBN-13: 978-0060096762

Product Dimensions: 7.5 x 0.7 x 9.2 inches

Shipping Weight: 1.3 pounds (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars [See all reviews](#) (36 customer reviews)

Best Sellers Rank: #387,317 in Books (See Top 100 in Books) #124 in [Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones](#) #282 in [Books > Cookbooks, Food & Wine > Baking > Cakes](#) #318 in [Books > Cookbooks, Food & Wine > Baking > Bread](#)

## 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"!

[Download to continue reading...](#)

The Ultimate Muffin Book: More Than 600 Recipes for Sweet and Savory Muffins (Ultimate Cookbooks) Muffin Tin Chef: 101 Savory Snacks, Adorable Appetizers, Enticing Entrees and

Delicious Desserts Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate Maker Featuring 75 Recipes Both Sweet & Savory Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes Gluten-Free and Vegan Pie: More than 50 Sweet & Savory Pies to Make at Home The Soldier's Blue Book: The Guide for Initial Entry Training Soldiers TRADOC Pamphlet 600-4 (Tradoc Pamphlet 600-4) The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes Cookbooks for Fans: Dallas Football Outdoor Cooking and Tailgating Recipes: Cookbooks for Cowboy FANS - Barbecuing & Grilling Meat & Game (Outdoor ... ~ American Football Recipes) (Volume 3) Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Crepes: 50 Savory and Sweet Recipes Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion Ciao Biscotti: Sweet and Savory Recipes for Celebrating Italy's Favorite Cookie Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker French Tarts: 50 Savory and Sweet Recipes Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion Fondue: Sweet and savory recipes for gathering around the table Aquafaba: Sweet and Savory Vegan Recipes Made Egg-Free with the Magic of Bean Water The Lemon Cookbook: 50 Sweet & Savory Recipes to Brighten Every Meal

[Dmca](#)