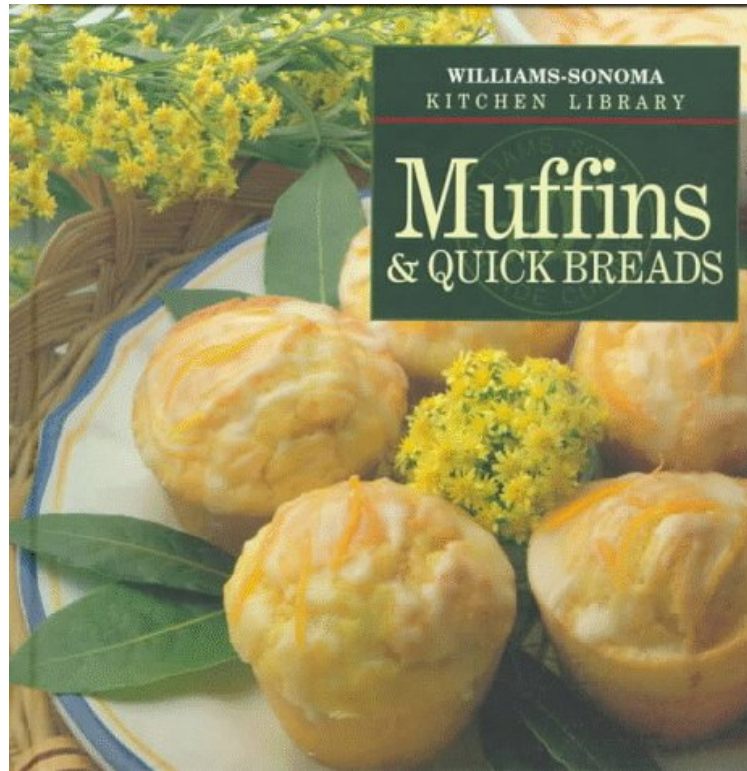


(Library ebook) Muffins Quick Breads (Williams-Sonoma Kitchen Library)

Muffins Quick Breads (Williams-Sonoma Kitchen Library)

John Phillip Carroll, Chuck Williams
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John Phillip Carroll, Chuck Williams : Muffins Quick Breads (Williams-Sonoma Kitchen Library) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Muffins Quick Breads (Williams-Sonoma Kitchen Library):

0 of 0 people found the following review helpful. Nearly perfect.By Informed ShopperI have this book and it is a staple in our family. I bought this one for my son who is starting out. The book was almost like new. Unfortunately, someone cut out the two ribbons that serve as bookmarks. Otherwise in terrific shape!0 of 0 people found the following review helpful. Five StarsBy B OlivaresI've baked several recipes and all of them are tasty.0 of 0 people found the following review helpful. Best Muffin and Quickbread Recipes EverBy L. ColemanI purchased this cookbook as a gift for one of my daughters. I have one that I bought several years ago, and I haven't tried a recipe yet that wasn't delicious. It is one of my favorite cookbooks, and I often give copies as gifts. I highly recommend it for beginners as well as experienced cooks.

Serve freshly baked breads in under an hour. It's easy when you make muffins and quick breads. Make a weekend morning memorable with Cinnamon Crunch Muffins or Sour Cream-Raisin Bread. Accompany a soup or salad with Sun-Dried Tomato Herb Muffins or Whole-Wheat Walnut Bread. Enjoy teatime with Lemon Bread or Strawberry-Orange Muffins. This collection of recipes is overflowing with possibilities! Filled with kitchen-tested recipes from popular chef and author John Phillip Carroll - each one shown in a glorious full-color photograph - this beautiful,

practical book makes quick baking easier and more creative than ever before. All the basics are covered - from selecting equipment to mixing batters to preparing flavored butters and spreads. And a fully illustrated glossary provides a convenient reference to fundamental ingredients.