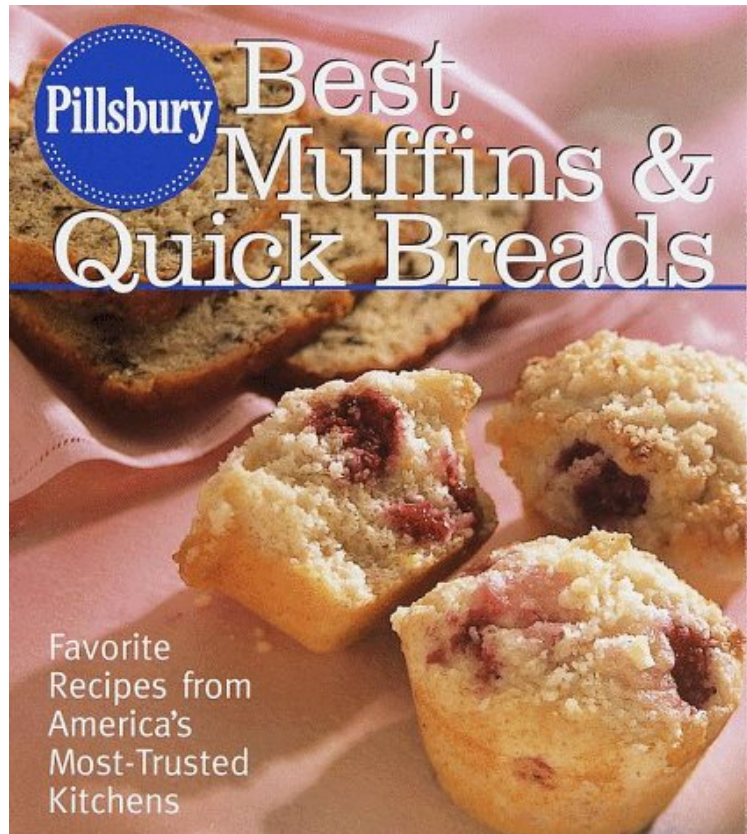


[Read free ebook] Pillsbury: Best Muffins and Quick Breads: Favorite Recipes from America's Most-Trusted Kitchens

Pillsbury: Best Muffins and Quick Breads: Favorite Recipes from America's Most-Trusted Kitchens

Pillsbury Company

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#1197148 in Books Clarkson Potter 1999-03-23 1999-03-23 Original language: English PDF # 1 8.80 x .70 x 7.851, 1.90 #File Name: 0609602837240 pages | File size: 25.Mb

Pillsbury Company : Pillsbury: Best Muffins and Quick Breads: Favorite Recipes from America's Most-Trusted Kitchens before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pillsbury: Best Muffins and Quick Breads: Favorite Recipes from America's Most-Trusted Kitchens:

0 of 0 people found the following review helpful. sweet and savory muffins
By Amy
This baking book is a definite keeper! It has breads, sweet and savory muffins, biscuits, scones, doughnuts, coffee cakes and various "butter" and "spreads" recipes that are easy to follow. The end result is a delicious concoction! Many of the baked items can be prepared and given to friends and family as gifts. In fact, the book provides creative ideas on how to "make the baked goods special" when baking for others as a gift. I loved the clear easy instructions, substitution ideas, and colorful photographs within. I know with three daughters who LOVE to bake, this book will be a beloved family favorite for years to come!
0 of 0 people found the following review helpful. Nice muffin and quick bread book
By utz3745
These are the refrigerator pumpkin bran muffin from this book. Makes 18 and they freeze very well.
27 of 27 people found the following review helpful. Don't hesitate! Buy it right now!
By A Customer
Okay, I admit it, I'm a cookbook snob.

When this cookbook arrived on my doorstep, I was tempted to leave it there. I figured a book with "Pillsbury" on the cover would be full of unimaginative recipes calling for prepackaged ingredients. Boy, was I wrong! Every muffin recipe I've tried has been moist and delicious and interesting, and the quick breads are fabulous, too. The instructions are clear and straightforward and seem to be aimed at novice bakers (it makes a great gift!). Every recipe has nutritional information, and it's also packed with cute tips and hints on each page. (Stuff like how to substitute lemon juice or vinegar if you're out of buttermilk, or suggested additions, or even directions for hulling strawberries.) And my fears were unfounded--they don't even mention Pillsbury flour, for Pete's sake. The only even *slightly* iffy thing is that they call for "margarine or butter" in the ingredients lists and then tell you what to do with the "margarine" in the instructions. But maybe that's just for the cholesterol-phobic. I'll say it again--don't hesitate, buy this book now! And buy another one as a gift for your favorite baker or for someone who's just getting started. They'll be thrilled!

Book by Pillsbury Company

Excerpt. copy; Reprinted by permission. All rights reserved. Muffins and Quick Breads Know-How Muffins and quick breads hold their very own magic. The basics--flour, sweetener, butter or oil, egg--take on wonderfully varied character depending on what you choose for flavorings and "extra" ingredients such as fruit or nuts. These quick-fix breads are very gratifying for beginning and expert bakers alike, as the preparation and baking are quick and the results, superb. Whether you need a hearty muffin to start the day, an elegant loaf to slice for a brunch celebration or even a savory specialty to accompany lunch or supper, you'll find the right recipe in this book. We've divided this book into chapters devoted to Sweet Muffins; Savory Muffins; Biscuits, Scones, Popovers and Doughnuts; Quick Breads; Coffee Cakes; and Butters and Spreads. Below, we've outlined information common to all the chapters.

Raspberry-Lemon Muffins with Streusel Topping
Prep Time: 15 minutes (Ready in 35 minutes)
Muffins 1/2 cup low-fat vanilla yogurt 3 tablespoons oil 1 tablespoon fresh lemon juice 2 egg whites 1 1/2 cups all-purpose flour 3/4 cup sugar 2 teaspoons baking powder 1 teaspoon grated lemon peel 1/4 teaspoon salt 1 cup frozen whole raspberries (not in syrup)
Streusel Topping 1/4 cup sugar 2 tablespoons all-purpose flour 1 tablespoon margarine or butter
Heat oven to 400deg; F. Spray bottoms only of 12 muffin cups with nonstick cooking spray. In small bowl, combine yogurt, oil, lemon juice and egg whites; blend well. In medium bowl, combine 1 1/2 cups flour, 3/4 cup sugar, baking powder, lemon peel and salt; mix well. Stir in frozen raspberries. Add yogurt mixture to flour mixture; stir just until dry ingredients are moistened. Spoon batter evenly into sprayed muffin cups. In small bowl, combine all topping ingredients with fork until crumbly; sprinkle evenly over batter in cups before baking. Bake at 400deg; F. for 16 to 20 minutes or until muffins are golden brown and toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm. Yield: 12 muffins
High Altitude (Above 3,500 Feet): No change.
Nutrition Information Per Serving
Serving Size: 1 Muffin. Calories 190 - Calories from Fat 45 - Total Fat 5 g - Saturated Fat 1 g - Cholesterol 0 mg - Sodium 150 mg - Dietary Fiber 1 g
Dietary Exchanges: 1 Starch, 1 Fruit, 1 Fat OR 2 Carbohydrate, 1 Fat

Southwest Salsa Cornbread
Prep Time: 10 minutes (Ready in 35 minutes)
1 1/4 cups all-purpose flour 3/4 cup cornmeal 2 teaspoons baking powder 1/4 teaspoon salt 1 cup frozen whole kernel corn or 7-oz. can vacuum-packed whole kernel corn, drained 3/4 cup skim milk 1/2 cup chunky style salsa 3 tablespoons oil 1 egg
Heat oven to 400deg; F. Spray 9-inch square pan with nonstick cooking spray. In large bowl, combine flour, cornmeal, baking powder and salt; mix well. Add all remaining ingredients; stir just until dry ingredients are moistened. Spoon batter evenly into sprayed pan. Bake at 400deg; F. for 18 to 23 minutes or until toothpick inserted in center comes out clean. Cut into squares. Serve warm. Yield: 12 servings
High Altitude (Above 3,500 Feet): No change.
Nutrition Information Per Serving
Serving Size: 1/12 of Recipe. Calories 130 - Calories from Fat 35 - Total Fat 4 g - Saturated Fat 1 g - Cholesterol 20 mg - Sodium 220 mg - Dietary Fiber 1 g
Dietary Exchanges: 1 1/2 Starch, 1/2 Fat OR 1 1/2 Carbohydrate, 1/2 Fat