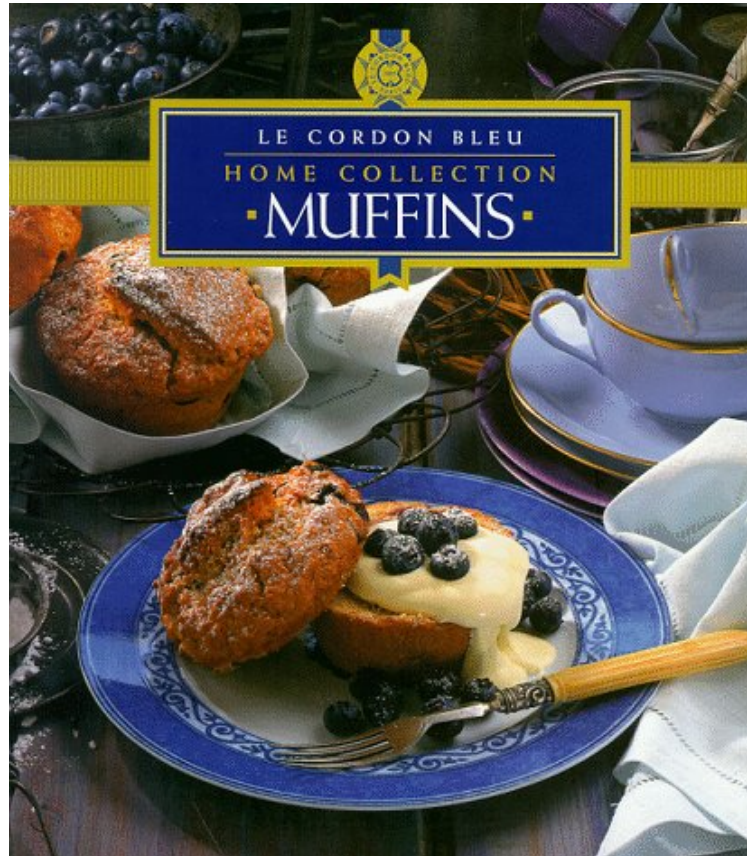


(Free) quot;Le Cordon Bleuquot; Home Collection: Muffins (quot;Le Cordon Bleuquot; Home Collection)

## quot;Le Cordon Bleuquot; Home Collection: Muffins (quot;Le Cordon Bleuquot; Home Collection)

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**Collectif : quot;Le Cordon Bleuquot; Home Collection: Muffins (quot;Le Cordon Bleuquot; Home Collection)** before purchasing it in order to gage whether or not it would be worth my time, and all praised quot;Le Cordon Bleuquot; Home Collection: Muffins (quot;Le Cordon Bleuquot; Home Collection):

0 of 0 people found the following review helpful. Recipes tasty, but not given in weight measures...naughty!!By Lisa HoffmanI ordered this book on after borrowing the Australian version copy from a friend (it's out of print here as far as I can tell), and I'm sorely disappointed by the U.S. version of this book. First and foremost, the U.S. version sold here only gives measurements in cups, and those measurements don't add up to the equivalent quantities (even with the Imperial/Metric conversions) given in the Aussie book. A number of recipes have a significant larger quantity of flour or much less liquid, making the final texture of the muffin very different depending on which book you follow. The Aussie book gives measures in grams and millilitres, and for anyone who bakes in any serious way, weight measurements are always the way to go for a number of reasons. Second, there are several amusing variations in the way the text is written that are directly related to the different audiences for whom the book was written (Chocolate Chip Muffins vs. American Choc-Chip Muffins, for example). As a note here, muesli and granola aren't exactly the

same thing, so again, there's a glaring cultural difference...and a slightly different muffin. I guess if I'd never had the Aussie book, the book would be all right, but since I've gotten used to baking with a scale, I am annoyed every time I flip through this book and see "1 cup melted unsalted butter". Guess I'll go through my new American copy and write in the Metric measures before I return my friend's book. Not impressed.

0 of 0 people found the following review helpful. Usually this series yields better results!

By H. Grove (errantdreams)

Wersquo;re always on the lookout for new muffin recipes. Muffins freeze and re-toast well (and frankly, we think they taste better still frozen in the middle so we never re-toast them all the way through), so it's easy to make them last through a week of breakfasts. We haven't found much here to satisfy our need for breakfast muffins. There are still a few we haven't tried yet that look as though they might be good. The Apple Muffins, for instance; Pear and Pecan Muffins, Date and Walnut Muffins, and Raspberry Streusel Muffins. There are also a few savory muffins that might work out: Corn Muffins, Seeded Cheese Muffins, Cheese and Herb Muffins, Olive, Rosemary, and Parmesan Muffins. Too many of the muffins are designed for desserts for our taste, as when dessert rolls around we usually have other things we'd rather make. And not all of the muffins are entirely good.

Let's talk about the White Chocolate Muffins. Sounds fantastic, huh? Instead they're overly buttery and not sweet enough. I don't know if that's a matter of not enough sugar and too much butter, or if when it says "chopped white chocolate" it really means "finely chopped white chocolate" so that it'll be distributed better. I suspect a combination of the two is at work here. Either way, you might want to eat these half-frozen, which takes care of some of the buttery taste and makes them a little sweeter.

The Orange and Poppy Seed Muffins are good, but again, not sweet enough. Don't get me wrong; I like food that isn't incredibly sugary. But there are certain tastes that my taste buds associate with sweetness, and to have some of that sweetness tempting me without the rest to deliver is just frustrating.

Maybe you'll find more of value in this cookbook than we have. Maybe you'll appreciate the dessert muffins more than we do. But unfortunately, the flavors we've tasted here haven't impressed me nearly as much as those in other cookbooks.

0 of 0 people found the following review helpful. Five Stars

By Mike Gayon

Great Muffins. Great Recipes.

"A series from that has gone to great lengths to keep ingredients and techniques required within the reach of anyone." -- Orlando Sentinel