

(Download free pdf) Tea Breads and Coffeecakes

# Tea Breads and Coffeecakes

*Elizabeth Alston*

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**Elizabeth Alston : Tea Breads and Coffeecakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tea Breads and Coffeecakes:

1 of 4 people found the following review helpful. A Boring BookBy Alari84This book is a very small one, some pictures and they are all sketches, no actual photos of recipes in the book. Recipes are nothing to write home about and I would never had purchased this book if I had known how "cheaply" it was made.2 of 2 people found the following review helpful. Great, easy-to-follow recipesBy The Reviewer Formerly Known as Kurt JohnsonThis small cookbook is a wonderful resource for a baker of any level of experience. The introduction includes notes on following a recipe, measuring ingredients, and information on common ingredients. Following are chapters on breakfast breads, coffeecakes, tea breads, and kuchens.The recipes included are: (chapter 1) spicy upside-down sausage corn bread, whole-wheat date-and-nut bread, applesauce-oatmeal raisin cake, whole-wheat carrot-apple honey cake, very-low-fat applesauce brown-sugar bread, Lawsons' prune oat-bran bread, breakfast fruit-and-nut bread, Milo O'Sullivan's currant-nutmeg soda bread, (chapter 2) pecan streusel coffeecake, nutmeg plum cobbler cake, simple sour-cream spice cake, lots-of-blueberries coffeecake, cinnamon-raisin coffeecake, oatmeal streusel coffeecake, chocolate-marbled sour-cream cake with cinnamon-almond topping, sour-cherry almond crunch cake, spicy prune cake, rhubarb upside-down cake, (chapter 3) intense chocolate tea bread (a personal favorite), orange sour-cream loaf, dried pear anise and walnut tea bread, molasses ginger cake, Gretchen's cranberry-apple cake, sweet marsala-rosemary corn meal cake, chocolate-orange crumb cake, Newmarket cake, armagnac prune and walnut tea bread, brandied currant tea bread, sunflower-

seed brown-rice tea bread, (chapter 4) blueberry-raspberry kuchen, plum-walnut kuchen, Swedish apple-almond kuchen, pear-almond kuchen, sour-cherry-almond kuchen, vanilla pear custard kuchen, lemon apple kuchen, harvest tart, and peaches-and-cream kuchen. (Is that a great list or what?) This is a great book. Its recipes are short and easy to follow, and the products made are simply heavenly. If you are interested in these sorts of recipes, then I strongly recommend that you get this book! 0 of 0 people found the following review helpful. OK, there is do not have any problem. By Arlen These shears are very durable and made of high quality material. as a gift to Tommy, it's no delayed. Nicely weighted and sharp. Very well-made. good quality with low price.

Hot on the heels of the author's bestselling *Muffins and Biscuits and Scones* comes a wonderful collection of recipes for tea breads and coffeecakes. Included are easy-to-follow recipes for breakfast breads, pound cakes, yeast breads, no-cholesterol chiffon cakes, galettes, and more.

From Publishers Weekly This slender volume by the food editor of *Woman's Day* offers a welcome antidote to the recent spate of baking books glorifying decadent desserts. Defining tea breads and coffeecakes as "homey baked goods that need no frosting or buttercream filling," Alston turns out easily prepared, not-too-sweet fare that can grace a breakfast table as well as an afternoon party. Most recipes are low in sugar and fat (with many accompanied by virtually fat-free variations) and tend to feature fruits, nuts and whole grains, but several recipes calling for chocolate may appease a pronounced sweet tooth. The author's directions are abundantly clear, and where she includes techniques for the food processor Alston supplies alternate instructions for hand or blender preparation. A section on baking fundamentals will embolden beginners, but accomplished bakers won't want to miss clever tips for pitting cherries with a paper clip and incorporating olive oil in favorite cakes. Illustrations not seen by PW. Copyright 1991 Reed Business Information, Inc. From Library Journal A small but enticing collection from the author of *Biscuits and Scones* (LJ 5/15/88) and *Muffins* (Crown, 1984). The ritual of tea time seems to be undergoing a revival at the moment, while the coffee break has never gone out of style, and most home bakers will want to try some of Alston's breads, coffeecakes, and kuchens. Copyright 1991 Reed Business Information, Inc. About the Author Elizabeth Alston is the food editor of *Women's Day* magazine and the author of *Tea Breads and Coffeecakes*, *Muffins*, and *Biscuits and Scones*.