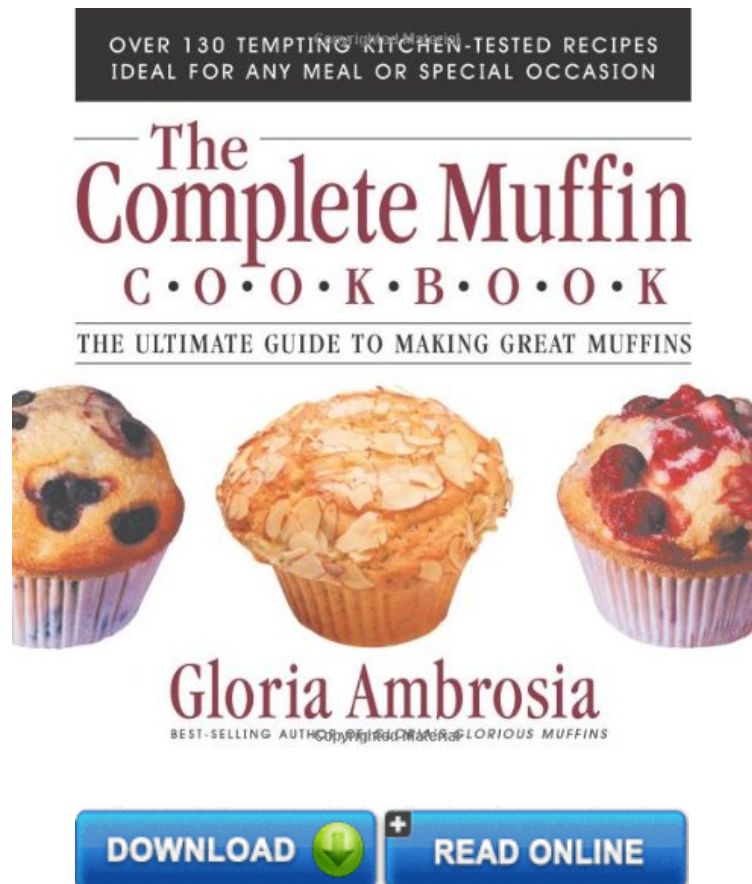


The Complete Muffin Cookbook: The Ultimate Guide to Making Great Muffins

Gloria Ambrosia

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#800667 in Books Gloria Ambrosia 2005-11-15Original language:EnglishPDF # 1 7.50 x .50 x 7.50l, .83
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Gloria Ambrosia : The Complete Muffin Cookbook: The Ultimate Guide to Making Great Muffins before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Muffin Cookbook: The Ultimate Guide to Making Great Muffins:

0 of 0 people found the following review helpful. Scrumptious muffins that are healthy!By TheresaBefore purchasing, I borrowed this from my library. Half-way through the book, I had at least ten recipes flagged to try. That's when I ordered it. Gloria's recipes are made with a combination of tasty and nutritious flours - wheat pastry, barley, brown rice, buckwheat, oat, corn... She sweetens a lot of her muffins with honey, molasses and fruit purees, instead of sugar. I have made the Better Banana Nut Bran Muffins and Blueberry Blintz Muffins (baked them for half the recommend time in a mini-muffin tin). Both types were moist and delicious. My two-year old toddlers devoured the muffins within two days of baking (so much for freezing left-over muffins). I already started recommending this book to friends and family. I'm looking forward to baking my next batch of muffins, I just need to decide which ones (they all sound amazing).If you are looking for a white flour and sugar standard muffin book, then this one is definitely not for you. But, if you try one of the above muffins, I'm sure you will switch to using the whole wheat flours and delicate combinations of ingredients that is in this book.0 of 0 people found the following review helpful. Five StarsBy Jacque

M. Longgreat0 of 0 people found the following review helpful. Great Book for Healthy and Delicious Muffins!By Taco_CatI've been making an effort to make more of the breads, quick breads, and muffins I make whole grain and naturally sweetened. I checked out this book from our local library and made several of the muffin recipes. I was very pleasantly surprised with how many of the recipes are heavy on the whole grains, but moist, delicious and flavorful. I liked it so much I am purchasing it for my cookbook collection. Great book.

Expert baker Gloria Ambrosia shares an extraordinary collection of her favorite muffins that are not only sensational, but also quick and easy to prepare (you can whip up a batch in under thirty minutes). After revealing muffin-making basics, Gloria presents six chapters that are packed with over 130 muffin varieties, from sweet and fruity to rich and savory. Not just for breakfast, Gloriarsquo;s muffins make delicious snacks, perfect accompaniments to soups and salads, and even welcome guests at the dinner table.

From Publishers WeeklyWith intensity and earnestness, Ambrosia (Gloria's Glorious Muffins) presents the muffin as a humble treat that's "not only wholesome and nutritious but also delicious, heart-healthy, immensely satisfying, and suitable for enjoying any time of day." Muffins are not, as many consider them, cupcake substitutes; most of Ambrosia's recipes call for healthy ingredients like whole wheat pastry and unbleached white or whole wheat flour. Many of the muffins can be assembled in less than 20 minutes with inexpensive ingredients that are kitchen staples (molasses, brown sugar, etc.), though pricier ingredients (maple syrup, fresh raspberries, apple butter, etc.) also befit the simple muffin. Recipes span various types of meals and spice combinations; chapters showcase "Get-Up-and-Go Muffins," "Crunchy, Crumbly, Fruity, Spicy Do-Da Muffins," "Herby Cheesy Muffins Thangs" and "Low-Fat-and-Still-Yummy Muffins." All the regulars are here (sometimes with a twist)mdash;Citrus-Poppy Seed Muffins, Glazed Sunrise Blueberry Muffins, Mexicali Corn Muffinsmdash;as well as some stranger-sounding varieties, like Pesto Muffins and Cosmic Cottage Dill Muffins. Ambrosia's loquacious chapter intros can become irksome, but do not take away from the book's overall usefulness. (Jan.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Ambrosia here presents her all-time favorite recipes developed over the years, including both savory and sweet treats...emphasis is on wholesome, nutritious muffins."nbsp; (Library Journal)About the Author Gloria Ambrosia received her masterrsquo;s degree in Public Administration from the University of North Carolina. A muffin-baking expert, she is the best-selling author of Gloriarsquo;s Glorious Muffins. Gloria is also a teacher of Buddhism and spirituality at retreat centers throughout the United States.