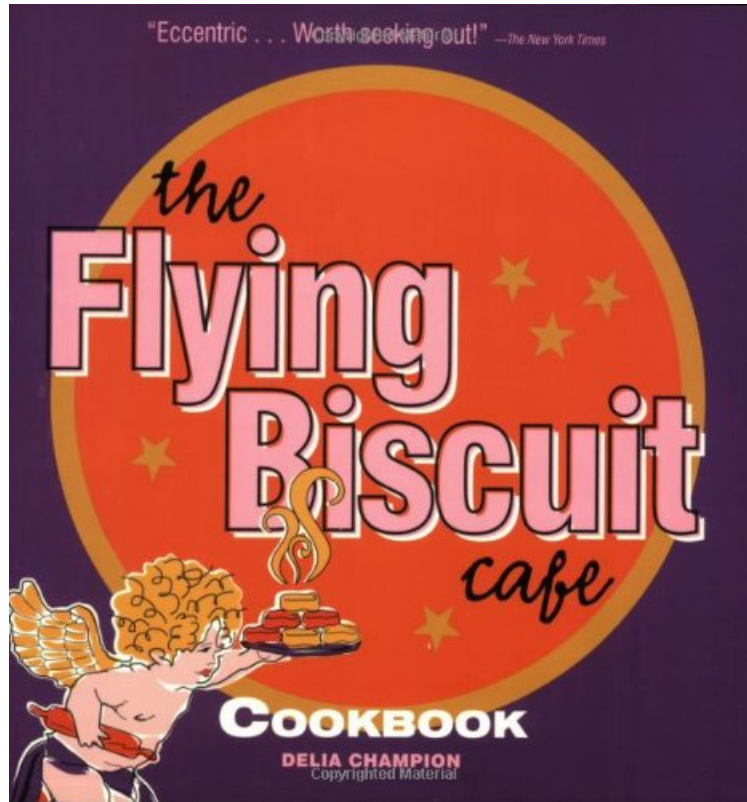


[Download pdf ebook] The Flying Biscuit Cafe Cookbook

# The Flying Biscuit Cafe Cookbook

*Delia Champion*

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#112043 in Books Gibbs Smith 2007-07-26 Original language: English PDF # 1 8.50 x .33 x 8.50l, .63 #File Name: 1423602935128 pages | File size: 62.Mb

**Delia Champion : The Flying Biscuit Cafe Cookbook** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Flying Biscuit Cafe Cookbook:

1 of 1 people found the following review helpful. This is a horrible Kindle book By Michael Verdugo I am unable to read the amounts of ingredients in most of the recipes I looked at. This is a horrible Kindle book. 0 of 0 people found the following review helpful. I love biscuits, I can't make them very good but ... By Henry H. McCawley Jr. I love biscuits, I can't make them very good but I try. I added this to my cook books. Yes this is a good cook book. I would buy it again. 0 of 0 people found the following review helpful. Biscuit recipe does not yield biscuits like the restaurant serves. By Erin Fogel Biscuit recipe does not yield biscuits like the restaurant serves, which was the whole reason I purchased the book. Fairly disappointed.

The Flying Biscuit Cafe Cookbook is the long awaited second cookbook from Atlanta's immensely popular Flying Biscuit Cafe, consistently hailed as one of Atlanta's top ten restaurants since it opened its doors in 1993. Brimming with one of a kind recipes for breakfast, lunch, dinner, dessert, and of course - "flying biscuits" - it's the only cookbook you need to get to the heart of authentic Southern comfort food.

From the Back Cover Atlanta's down-home but world-wise Flying Biscuit Cafe has earned accolades locally and

nationally from Bon Appétit, Gourmet, and Zagat, among others. In *The Flying Biscuit Cafe Cookbook*, Delia Champion shares favorite recipes that have led her customers to consider the cafe a "cult comfort restaurant," in the words of the Atlanta Journal Constitution. Easy recipes for Banana Bread French Toast, Vegetable Cobbler, Jack Daniel's Espresso Black Bean Chili, and Carmelized Sweet Grits are sure to please. Naturally, the namesake Flying Biscuits are a centerpiece—in soups, salads, sandwiches, and even empanadas. (Fear not, carb counters: there are plenty of flour-free offerings.)

About the Author: Delia Champion grew up in a town where her parents' taproom was a fixture in the community. She enjoyed the energy and excitement of cooking for a crowd. She moved to Atlanta and started waiting tables at a popular seafood restaurant while dreaming of her own place where people could have breakfast all day, with healthy local foods and fair prices. Friends bought into her dream, and from the moment that her Flying Biscuit Cafe opened its doors, it became a southern culinary landmark. Excerpt. © Reprinted by permission. All rights reserved.

**Orange Blossom Biscuits Topped with Peaches**

**To make Sprinkle:** In a small bowl, thoroughly mix sugar and orange zest, muddling with the back of a wooden spoon until mixture is pale orange goodness; set aside.

**To make Biscuits:** Preheat oven to 400 degrees F. Line a large sheet pan with parchment paper. Mix flour, cornmeal, baking powder, salt, and brown sugar in a large bowl. Add butter, mixing with fingertips until mixture forms a coarse meal. Add milk and mix until dough is evenly moistened, adding more milk by tablespoonfuls if mixture is dry and does not hold together. Drop dough by heaping tablespoons onto prepared sheet pan, forming 8 to 10 mounds and spacing 1 1/2 inches apart. Using lightly floured fingertips, pat each biscuit into a 2-inch round. Sprinkle the reserved orange sugar sprinkle over top. Bake biscuits about 18 minutes. Cool sheet pan on a wire rack.

**Ingredients:** 1/2 cup granulated sugar 1 1/2 H teaspoons grated orange zest 1 1/2 H cups all-purpose flour 1/2 H cup yellow cornmeal 1 tablespoon baking powder 1/2 H teaspoon salt 3 tablespoons brown sugar 1/2 H cup unsalted butter, cut into 1/2 G-inch pieces 1 O cup whole milk 2 pounds peaches, peeled, pitted, and cut into 1/2 H-inch-thick slices 1 N cup granulated sugar 1/2 H teaspoon pure vanilla extract 1 cup whipping cream 3 tablespoons confectioners' sugar Fresh mint leaves (optional)