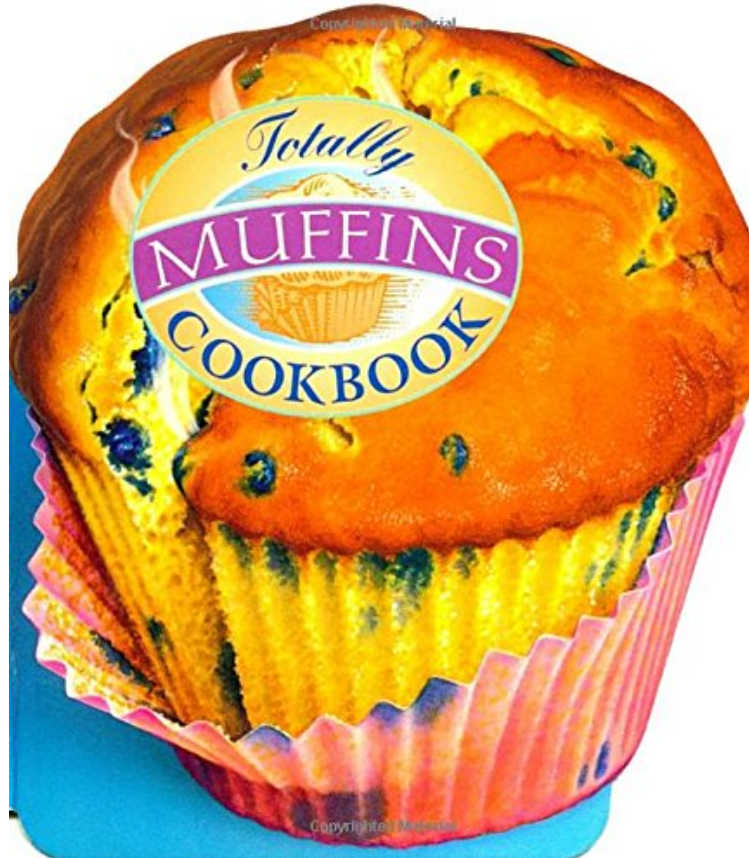


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## Totally Muffins Cookbook (Totally Cookbooks)

*Helene Siegel, Karen Gillingham*  
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**Helene Siegel, Karen Gillingham : Totally Muffins Cookbook (Totally Cookbooks)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Totally Muffins Cookbook (Totally Cookbooks):

2 of 2 people found the following review helpful. The No-Frills Muffin Cookbook By Flavia R. I own other muffin cookbooks, and I have to say this one is my favorite so far. It is a very small cookbook, takes no shelf space, and has no pictures (a tiny downside). But it contains lots of recipes, all of them easy to prepare, and very yummy. Here is the complete list of chapters and recipes: Classic Muffins: Blueberry Buttermilk Muffins, Banana Walnut Muffins, Pumpkin Currant Muffins, Applesauce Spice Muffins, Strawberry Streusel Muffins, Basic Corn Muffins, Refrigerator Bran Muffins, Carrot Raisin Muffins, Almond Poppy Seed Muffins, Apricot Sourdough Muffins, Date Nut Muffins, and Butter-Dipped Pear Muffins. Health Muffins: Whole Wheat Cranberry Muffins, Maple Oatmeal Muffins, Granola Muffins, Double Bran Muffins, Sunflower Wheat Muffins, and Pumpkin Seed Squash Muffins. Party Muffins: Lemon Poppy Seed Muffins, Candied Ginger Lemon Muffins, Chocolate Sour Cherry Muffins, Pecan Cinnamon Muffins, Orange Marmalade Muffins, Peanut Butter Chocolate Chip Muffins, Whiteout Muffins Muffins, Sweet Potato Muffins, Raspberry Cheesecake Muffins, Graham Cracker Muffins, Peach Cobbler Muffins, Tropical Upside-Down Muffins, Caramel Apple Muffins, and Rhubarb Custard Muffins. Savory Muffins: Fig Aniseed Muffins, Chile Corn

Muffins, Toasted Walnut Gorgonzola Muffins, Rosemary Muffins, Sun-Dried Tomato Olive Muffins, Potato Chive Muffins, Onion Caraway Muffins, and Parmesan Herb Muffins. Most of these recipes make 12 muffins, although there are a few that make a little less (some make 9, others 10, for example). I own other books from the totally series, and being a fan of some of them (Totally Pies Cookbook and Totally Chocolate Cookbook) I made up my mind and decided to purchase a copy of Totally Muffins Cookbook at Marketplace (it was already out of print at the time). I have no regrets. I recommend this book to anyone that wants a comprehensive, no-frills, muffin recipe cookbook at home. 0 of 0 people found the following review helpful. It's what's inside an itty Muffin Book that Counts.... By Lincoln County MTOk I enjoy a good muffin. This book delivers some nice recipes even some new twists. You can go on line and collect a ton of free muffin recipes to make your own little treasured book too. Don't ditch this book by it's cuteness or little size. Not until you've tried at least 3 recipes with in it. Then complain or not...but if you get an itty book and it's not what you wanted your fault it states it's size in advance. Read the fine print! I like the Waffle book and this one but not impressed with the Apple cookbook. For those allergic to cinnamon like myself....substitute the likes or blends of cloves/ginger/allspice/nutmeg and even lemon rind. Or just leave it out and you'll be surprised how much you don't even miss it. Always think outside the box and color outside the lines. Push the authority figures in your life even if you are all grown up now.....enjoy your freedom and have that with a hot fresh muffin! (Look for muffins recipes that use less sugar and fat by the way.) 8 of 8 people found the following review helpful. Your "baby" muffin book By Toni My initial thought in purchasing this literally tiny book was that it would be "nice" to have a little reference guide, of sorts. You know, nothing as grand as my "real" baking books, baking snob that I am. I was very wrong, much to my delight! As they say, never judge a book by it's cover or a dog's bite by its bark and so it goes for this little marvel of a muffin book as well. It has some of the best muffin creations that I've tasted and I have only just gotten started. The book itself is about 5 x 5-1/2 inches in size, thin, and as light as the muffin recipes contained within. There are no photo's, no heavy or glossy pictures, or anything remarkable except for the 12 grand recipes that will fill your insides with some of the sweetest delectables you ever made in a paper liner. Helen Siegel and Karen Gillingham have written a wonderful ode to the muffin, which can be our salvation on any crazy or lazy morning. The book starts with an introduction on the "muffin" and the muffin person, along with some encouragement to get started. Then you get an interesting "baking soda vs baking powder" education which for the average baker, is a mini-chemistry course; a conversion table comes next, and then the fun begins: Blueberry Buttermilk Muffins, Banana Walnut Muffins, Pumpkin Currant Muffins, Applesauce Spice Muffins, Strawberry Streusel Muffins, Basic Corn Muffins, Refrigerator Bran Muffins, Carrot Raisin Muffins, Almond Poppy Seed Muffins, Apricot Sourdough Muffins, Date Nut Muffins, Butter-Dipped Pear Muffins. I made the Blueberry Buttermilk Muffins as they directed but instead of the pan for 12 regular size muffins, I used the king-sized muffin pan and made 6. They came out the size of your head and were absolutely superb; the buttermilk made all the difference. As an extra note, for those on a gluten-free diet, "substitute" flours work well also. As an extra thought about this book, I decided to order more of these powerful little teachers of taste, and make a "muffin gift basket" that has this wonderful little book tucked inside. I have family and friends that are hard to buy for, and who really don't need anything, but a festive collection of muffin-making items, along with "Totally Muffins Cookbook", all tied up with ribbon and raffia, will be a cherished way of celebrating a special day for them. Thank you so much Helene and Karen!!

Perfect for the upcoming holiday season, we're pleased to announce the latest round of die-cut sensations. As you snuggle closer to your teapot and cozy nearer to your coffee mug, fill your kitchen with the comforting aroma of freshly baked cookies and muffins, each enticingly presented as a beloved collection of treats. Enjoy!