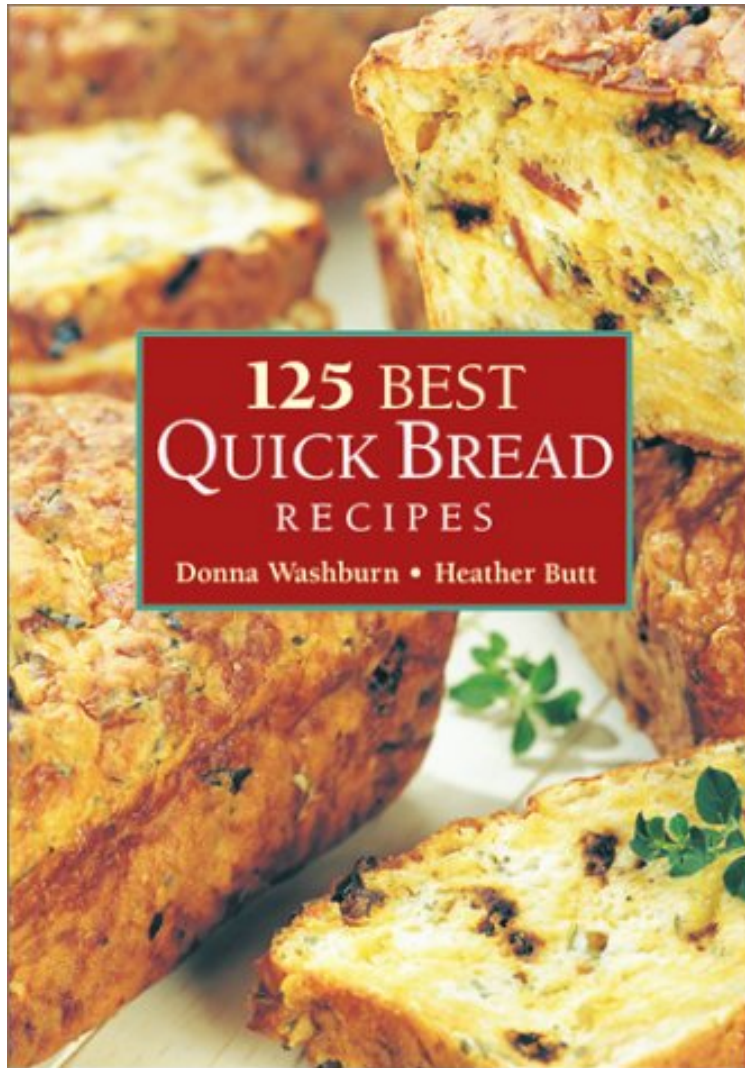


## 125 Best Quick Bread Recipes

*Donna Washburn, Heather Butt*  
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#2218254 in Books 2002-03-02Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .53 x 7.40 x 9.66l, #File Name: 077880044X192 pages | File size: 64.Mb

**Donna Washburn, Heather Butt : 125 Best Quick Bread Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised 125 Best Quick Bread Recipes:

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Among life's simple pleasures, nothing compares with the aroma and flavor of freshly baked bread. But in the course of a busy day, it's hard to find the many hours needed to prepare traditional yeast breads. Now, with 125 Best Quick

Bread Recipes, bestselling baking experts Donna Washburn and Heather Butt provide the perfect solution for anyone who wants to enjoy homemade bread in a hurry. Unlike conventional breads, which require yeast to rise before baking, quick breads get their lightness and texture from baking soda and baking powder. As a result, there's no waiting -- just mix the dough, pour it into a pan and bake! With the recipes in this book, you can prepare a tantalizing range of breads, biscuits, loaves and snacking cakes using only a few simple steps. Baking times range from 10 minutes to just over an hour. There's no easier or faster way to enjoy savory treats such as Broccoli Cheddar Cornbread or Rosemary Scones Topped with Carmelized Vidalias, or decadent dessert loaves like Macadamia White Chocolate Chip Bread. Here you'll also find classic comfort foods such as Golden Raisin Bread and Gingerbread with Warm Lemon Sauce, as well as hearty favorites like Country Harvest Loaf. For people with special dietary needs, there are chapters devoted to gluten-free and low-fat quick breads. And if you have a bread machine with a "quick bread," "cake" or "batter bread" cycle, you'll find recipes that are designed to take advantage of this feature. As you'd expect from Donna and Heather, the recipes in this book are as imaginative and delicious as they are quick and easy to make. It's the perfect collection for anyone -- novice or expert -- who loves to bake.

Can help you create your own baking traditions and solve your time conflicts. (Healthy Cooking)About the Author Donna Washburn and Heather Butt are professional home economists and baking experts. They are the bestselling authors of America's Best Bread Machine Baking Recipes and More of America's Best Bread Machine Baking Recipes (because of difference in flours between the countries both books are also available in "Canada's Best..." editions). Excerpt. copy; Reprinted by permission. All rights reserved. Gluten-Free Country Harvest Load Makes 1 loaf Long-time readers of our previous books will know that this is one of our favorite flavor combinations -- and here it's gluten-free! TIP: To prevent seeds from becoming rancid, store in an airtight container in the refrigerator. See page 40 for the wheat flour (non-gluten-free) version of this recipe. VARIATION: Vary the combination of seeds used; try poppy, pumpkin or whatever type of seeds you prefer. Preheat oven to 350deg;F (180deg;C) 9- by 5-inch (2L) loaf pan, lightly greased 1 1/4 cups (300 mL) rice flour 1/3 cups (75 mL) cornstarch 1/3 cups (75 mL) tapioca starch 1 tbsp (15 mL) baking powder 1 1/2 tsp (7 mL) xanthan gum 3/4 tsp (7 mL) salt 1/3 cup (75 mL) flaxseeds 1/3 cups (75 mL) sunflower seeds 2 tbsp (25 mL) sunflower seeds 1/3 cup (75 mL) vegetable oil 2 eggs 1 tsp (5 mL) cider vinegar 1 cup (250 mL) milk 1/2 cup (125 mL) honey In a large bowl, stir together rice flour, cornstarch, tapioca starch, baking powder, xanthan gum and salt. Stir in flaxseeds, sunflower seeds and sesame seeds. In a separate bowl, using an electric mixer, beat oil, eggs, vinegar, and milk until combined. Add honey while mixing. Pour mixture over dry ingredients and stir just until combined. Spoon into prepared pan. Bake in preheated oven for 60 to 70 minutes or until a cake test inserted in the center comes out clean. Let cool in pan on rack for 10 minutes. Remove from pan and let cool completely on rack.