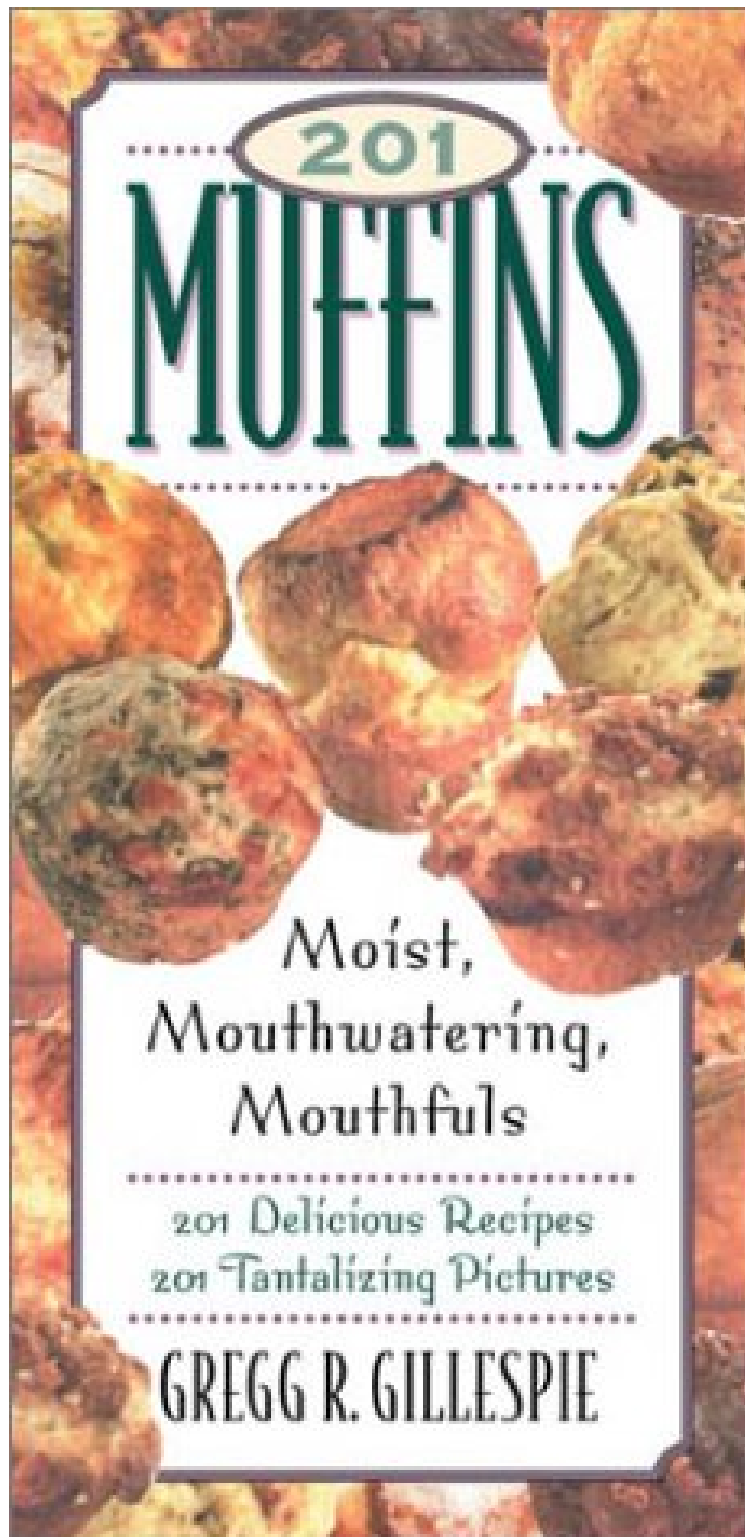


201 Muffins

Gregg R. Gillespie

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Gregg R. Gillespie : 201 Muffins before purchasing it in order to gage whether or not it would be worth my time, and all praised 201 Muffins:

2 of 2 people found the following review helpful. A helpful book
By rocketpyro
The recipes included in the book were selected as the top best muffin recipes. We have only tried three of them and found those which we rate as good to very good. Individual tastes vary, so don't take my word. Try them!
4 of 4 people found the following review helpful. Tasty!
By Carol
This little book is a gem and I want to buy a copy for all my friends. Every recipe I have tried has been a winner. The muffins are all great but don't overlook the terrific scones, biscuits popovers, quick breads and coffee cakes. I make his Cape Breton scones in muffin tins instead of the traditional way, and they're low in fat and sugar and delicious. Okay, it would be easier to use if there were an index, but flipping through to choose a recipe is half the fun. True, there are a couple of mistakes in the book, but overall it provides a delicious collection of well-written recipes to help you find the perfect accompaniment to any meal.
4 of 6 people found the following review helpful. How Bad Could It Be??
By Danielle C. Southern
Well, the answer is bad. Really, really bad. The recipes are obviously either not checked for facts or have been edited by monkeys. I will give you two examples: The Cranberry-Orange Muffins with Walnuts has no mention of anything orangish in the recipe, and has no mention of an orange ingredient in the instructions. Very avante-garde. The Sour Cream Muffins has these 8 ingredients: flour, sugar, powder, soda, salt, egg, sour cream and nutmeg; sounds OK, right? Well, in the third and final paragraph of instructions, it says and I quote, "Press 1/2 teaspoon of custard in the center of each muffin." WHAT? What custard? I don't even have the ingredients in the recipe to make a custard much less press it into the center of each muffin. This cookbook is much worse than poorly written; it is an out and out sham. Add to that the immediate disappointment of the fact that it has no preface, introduction or index and this book is a joke. Please don't waste your money. I did and I was kind of bitter about it. I posted it on paperbackswap and I feel guilty about it.

Whoever invented the muffin understood that even grown-ups secretly want to eat cake for breakfast. And here are 201 great excuses to do just that! Gregg Gillespie, the bestselling dessert maestro who brought us 1001 Cookie Recipes, 1001 Chocolate Treats and much more, compiles the tastiest muffins ever, each one lovingly photographed. Here, in a bite-sized volume, is the best of 1001 Muffins, featuring Gillespie's personal favorites, illustrated in glorious color.

From the Back Cover These tasty muffins, scone, popovers, quick breads and coffee cakes are irresistible any time of the day - and so easy to make! Choose from: Apple - and - Date Muffins Cream Cheese - Filled Muffins with Raspberries Herbal Muffins with Polenta Yankee Maple Muffins Buttermilk Biscuits Cheddar Cheese Biscuits Molasses, Raisin and Bran Muffins English Cream Scones Honey Biscuits Rosemary Scones Almond Bread Christmas Fruit Bread Blackberry-Lemon Coffee Cake Molasses Walnut Gingerbread And many more mouthwatering treats!