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# Art of Quick Breads

*Beth Hensperger*

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**Beth Hensperger : Art of Quick Breads** before purchasing it in order to gage whether or not it would be worth my time, and all praised Art of Quick Breads:

1 of 1 people found the following review helpful. No-nonsense Quick Bread Book Still the Best in its Class By Peter Haas A must-have for those new (or not so new) to baking. I recommend buying two, reserving one copy for your research library and one copy for daily use. The daily-use copy would be spiral-bound after having its "perfect" binding removed at, say, a Fedex/Kinkos which has a power paper cutter and a spiral binder. On this book, I would have the front and the rear covered with clear sheets which are cut to final width as the "perfect" binding is removed (the height would have to be pre-cut). When so modified, the book will lay flat on the working surface. Protect it with a layer of clear kitchen film, if you want. Far superior to "Best Quick Breads" by another author. 0 of 0 people found the following review helpful. So So By rose thyme Not really what I was looking for. I have the Williams Sonoma Muffins book, and though that since this was by the same author, it would be similar. None of the recipes in this book appealed to me. I sold my copy. 2 of 2 people found the following review helpful. Art of Quick Breads By K. Siegal It's becoming hard to find this book, and I bought a second one because we were literally wearing out the first. I'd recommend it to anybody who wants to bake anything that will knock people's socks off. The photos are outstanding, and the recipes for coffee cakes, breads, etc., are both easy to follow and amazingly creative. Our personal favorites are the scones -- especially the Maple scones and the Santa Fe scones. We get specific requests for those from friends and relatives. But you'll find your own favorites as well. Cannot recommend this book enough -- do yourself a favor and get it!

Fresh, welcoming and easy to prepare, this book offers a flexible way for busy cooks to serve homemade bread with every meal.

From Publishers Weekly Nothing can quite compare to the pride of knowing that by carefully adhering to simple procedures and useful tips one can create a flavorful bread from bare essentials. Hensperger ( *Bread and Baking Bread* ) challenges anyone and everyone, from the novice to the professional, to not make a perfectly palatable bread or any one of its many derivatives in less than an hour. Her recipes are divided into "Quick Batter Breads" (subdivided into muffins, quick loaves, coffee cakes, waffles) and "Quick Dough Breads" (scones, soda bread, biscuits, shortcakes). The difference between the two: the latter is stiff enough to be hand-shaped and has a higher percentage of dry ingredients to liquids. Hensperger credits the rapid preparation of her recipes to her use of modern chemical leaveners, primarily baking powder and soda (rather than yeast), which respond immediately to moisture and the heat of the oven. The book boasts full-sized color photographs of finished products that goad the reader into the fun of bread-making. This book is a must-have in every kitchen library. Copyright 1994 Reed Business Information, Inc.