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# Baking Breakfast: Delicious, Wholesome Muffins, Breads and Cakes Inspired by Three Generations of Family Cooking

*Jill Berkowitz Provan*

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## Baking Breakfast

Delicious, Wholesome Muffins, Breads and Cakes  
Inspired by Three Generations of Family Cooking



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**Jill Berkowitz Provan : Baking Breakfast: Delicious, Wholesome Muffins, Breads and Cakes Inspired by Three Generations of Family Cooking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Baking Breakfast: Delicious, Wholesome Muffins, Breads and Cakes Inspired by Three Generations of Family Cooking:

1 of 1 people found the following review helpful. Artful breakfasts, thoughtfully made By Arnold Sanders After about two months' experience baking a half dozen of the recipes so far, several more than once, I think "Baking Breakfast" is a great cookbook. I tend to be a slow, cautious cook, but the recipes are laid out in a way that enables me to think them through carefully. They begin with clear and inviting descriptions of the baked results so that readers can "shop" the pages for something new to try. From the list of ingredients to the stages of preparation readers can test whether they

have the materials and the skills to bake a particular recipe given the time available. "Variations and Tips" at the end often answer questions I had not thought to ask. For instance, how many times have recipes told you to add kosher salt? The Walnut Raisin Muffin recipe explains that kosher salt has irregular, large flakes that present a greater surface area to the batter so they dissolve quicker. This lessens the chances you will over-salt. "Baking Breakfast" resembles my favorite major meal cookbook, Richard Olney's "Simple French Food," because both evoke and encourage the experience of creating the food as well as telling you how to do it. It promotes a philosophy of cooking and eating that has changed my household for the better. It's great to wake up to something that makes me think about my breakfast because it's artful and varied. 1 of 1 people found the following review helpful. I love your cookbook By Kristina Wallace I love your cookbook. What I enjoy about it most is what it represents -- the importance of family and honoring our loved ones and traditions. Reading the stories in your introduction was heartwarming and inspiring. Some sections, in particular, reminded me of my own relatives. Thanks so much for sharing their history and your passion with me. As a relatively new baker, I particularly paid attention to your ten rules of baking. Your writing is thorough and I love the extra details provided in the parenthesis. I can't wait to try these recipes on my husband and growing family. This book will always remind me that though cooking (especially with kids) requires time, patience, and extra clean-up, it's about the memories made and the connections shared in the kitchen and at the table that matter most! I also love how this cookbook fosters and creates a healthy food culture in the home. This is definitely something kids need and is indeed lacking in today's society. 1 of 1 people found the following review helpful. This is a great book! It is filled with wonderful recipes By H R This is a great book! It is filled with wonderful recipes, all of which begin with antedates that introduce the recipes and I've been intrigued by the many interesting facts that have been introduced. The book also includes, a glossary, a measurement conversion chart, twenty-one ingredients to have in your kitchen section, ten rules for baking, and other additions, all of which are clearly and interestingly written. Additionally, there are beautiful illustrations throughout. I particularly like the "Glutton Free Nutty Granola" recipe, (although I made it the regular way which the recipe offers). It's wonderful: not too sweet, rich, nutritious and satisfying. Ever since I've made it, I have a batch on hand to have with my morning coffee. Buy this book!! It had wonderful recipes and is also a great read.

**Baking Breakfast: Delicious, Wholesome Muffins, Breads and Cakes Inspired by Three Generations of Family Cooking** is an easy-to-follow, handsomely illustrated collection of original recipes. The book contains more than 40 sweet and savory recipes (6 of them gluten-free) to enjoy for breakfast or brunch, with your morning coffee, tea, or as afternoon treats. Detailed lists highlight the 16 quickest recipes, 8 recipes with batter that can be made ahead and refrigerated, and 21 essential ingredients to have in your kitchen. What makes *Baking Breakfast* a unique cookbook? The recipes combine tried and true baking methods with fresh, tasty, wholesome ingredients, so as to strike a perfect balance on your palate. Having been tested and perfected by Provan in daily consultation with her family of epicures; for decades, these recipes are sure to make a baker out of you. "Early in 2010, I received a letter from my niece, Jill. She asked me to compose a dedication to a cookbook she was writing in honor of her father, Leonard, who passed away in 1991. I am proud to claim Leonard as my brother, and proud that his daughter has written this extraordinary testament to our family and food; one could not exist without the other." —George Berkowitz, founder of Legal Sea Foods, author of *The Legal Sea Foods Cookbook*

**About the Author** Jill Berkowitz Provan was born in Boston, Massachusetts, into a family of food lovers, cooks, and restaurateurs. For some family members, cooking was a serious hobby; for others, it was a livelihood. Jill grew up eating wonderful food made with high-quality ingredients, and this shaped her life. In *Baking Breakfast*, Jill has put her passion for baking to work. She has created dozens of inventive and delectable recipes. In place of traditional ingredients, she often substitutes healthy alternatives, such as whole wheat flour, nut meals, maple syrup, and agave nectar, many of which have just recently become widely available at affordable prices.