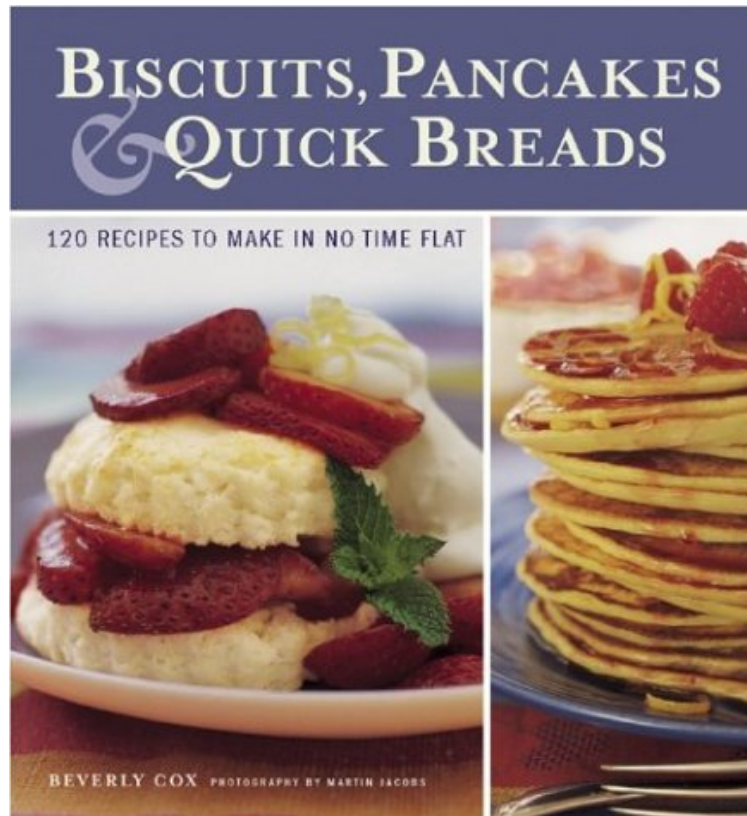


[Ebook free] Biscuits, Pancakes, and Quick Breads: 120 Recipes to Make in No Time Flat

Biscuits, Pancakes, and Quick Breads: 120 Recipes to Make in No Time Flat

Beverly Cox

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0 of 0 people found the following review helpful. One of the best cookbooks I've ever bought.By A.L. FigvedI first experienced the awesome of this book when I checked it out from the library. After trying just a few of the recipes (the Anadama, Irish Soda, Austrian Honey-Wheat, Egyptian Spelt, Honey, Anise, and Blueberry Honey breads), I knew I had to have my own copy. The recipes are easy and delicious, and I love that it even has recipes for your own mixes. I tried out the Always-Ready Sweet Quick Bread Mix today, using it to create a delicious apple-cinnamon bread. Definitely a winner! I can't wait to try out more recipes and make more yummy breads, biscuits, and pancakes.0 of 0 people found the following review helpful. Biscuits, Pancakes and Quick BreadsBy KeeksiI got this book out of the library and decided I needed to own a copy. Great recipes for mixes that will serve as bisquick and allow you to have homemade biscuits and pancakes quickly and easily. The author also gives you additional recipes to use the mixes for. Beautiful pictures of the recipes, which is a must for me. I think it is a great addition to my cookbook collection.0 of 0

people found the following review helpful. Five StarsBy Diane M. LukasGood Book - Great recipes

In her new book, award-winning cookbook author Beverly Cox proves that hot, fresh food can be made from scratch and still be on the table in less than 20 minutes. The simple, straightforward preparation of these dishes makes them uniquely adaptable to the modern lifestyle - and modern flavors. As today's cooks look for quick and easy ways to put hot, satisfying meals on the table, Beverly Cox presents a mouth-watering array of 120 recipes that are sure to please. A combination of traditional recipes and modern innovations, old favorites like Quick Baking Powder Biscuits, Blueberry Buttermilk Pancakes, and Hot Skillet Cornbread are joined by more sophisticated offerings like Parmesan Garlic Bread, Wild Rice Bacon and Scallion Pancakes, and Chocolate Shortcake Biscuits. In each section, Beverly provides recipes for "always on hand" mixes, providing all the ease of packaged foods without the preservatives. Many of the recipes also can be made ahead and frozen. An introductory section on baking science gives easy explanations on how different flours and ingredients affect the quality of the finished product, while each chapter opens with "Quick Tips" and "Special Equipment" listings. Like the pioneers, we have a lot to do besides baking, but we still crave that homemade goodness and all that it represents. With this book, Beverly Cox shows us how to have it all - hot, fresh, and fast!

From Publishers WeeklyIn her latest volume, Cox, winner of both the IACP Cookbook and the James Beard awards, highlights homey, bready delights traditionally served for breakfast. The premise of her book is summed up in the title of the introduction: "Old-Fashioned Comfort Foods for Modern Schedules." Each section (Biscuits, Pancakes and Quick Breads) offers recipes for many meals, including breakfast, tea, dinner and dessert. She begins with a thorough baking primer, and launches into succinct biscuit-making tips, before offering recipes such as Always-Ready Flaky Biscuit Mix. Tantalizing recipes include French Chocolate Biscuits for dessert, Skillet Chicken Cobbler for a main course, and traditional English Tea Scones for afternoon tea. In addition to a basic Everyday Pancake Mix, Cox presents recipes for crepes (Parmesan-Parsley) as well as Lacy Southern Cornmeal Cakes with Eggs and Cheddar Sauce for breakfast; for a main course, there is Mexican Masa cakes with Chevre Red Pepper Sauce. Her quick breads are equally hearty and rich, such as Parmesan, Sage Olive Polenta Bread, and Classic Southern Spoonbread. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.About the AuthorBeverly Cox is the Food Editor of Native Peoples magazine and former Food Editor and Director of Food Styling for Cook's magazine. She holds a Grand Diplome from Le Cordon Bleu in Paris and apprenticed with Gaston LeNotre. Author of ten cookbooks, Cox works as a food stylist and develops recipes and recipe booklets for commercial companies.