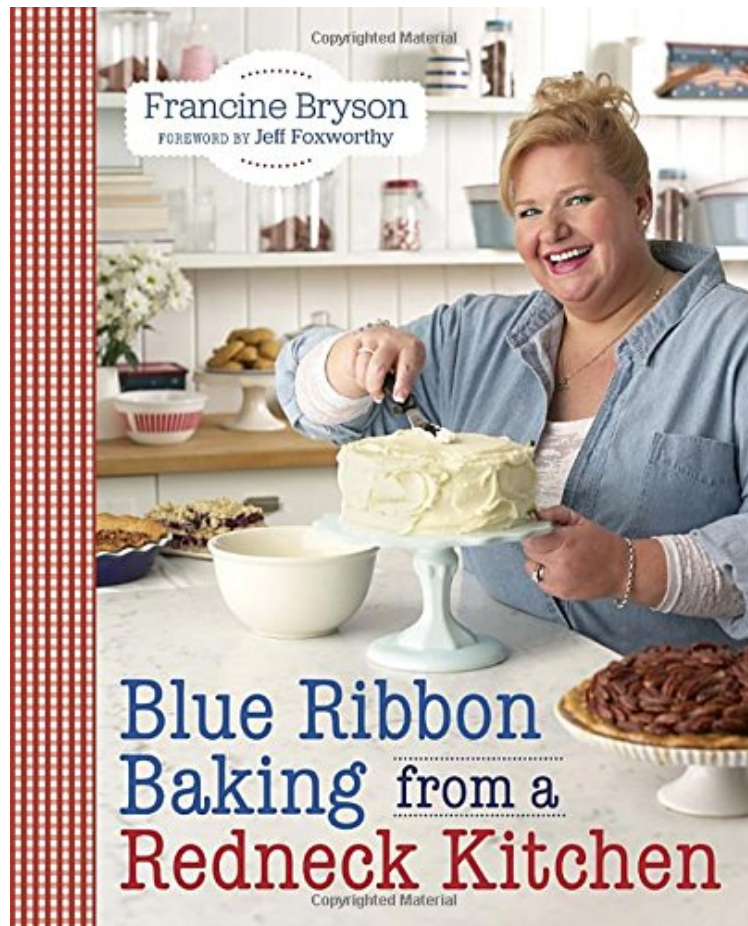


[Download pdf ebook] Blue Ribbon Baking from a Redneck Kitchen

Blue Ribbon Baking from a Redneck Kitchen

Francine Bryson

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Francine Bryson : Blue Ribbon Baking from a Redneck Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Blue Ribbon Baking from a Redneck Kitchen:

5 of 5 people found the following review helpful. Good desserts but lacks pictures By Kaffeguy I like the book. Some recipes are easy others are a bit complicated. I would have liked to have more pictures on how the desserts would look like after they are finished. I like the fact that many of the recipes did not have a name. They had the name of the person in her family that prepared the dessert. Like Nana, aunt Thelma. I really would have given it 5 stars if it had included more pictures. 3 of 3 people found the following review helpful. Great cookbook to have as reference! By Rita Hernandez I'm always looking for my mother's old recipes that she never wrote down. I just read your cookbook I recognize a few that resembled hers. She has been deceased for sometimes. I will definitely use this cookbook to try out New recipes. Book very well written. It's not intimidating easy to read . Please publish more of your recipes. I will definitely buy it as well. I bought this on on my kindle on tv with David Venable. 0 of 0 people found the following review helpful. Page 102 - Granny's Queen Cake - Fabulous! By Vickie Foley I think the Queen Cake recipe alone is

worth the price of this book, but I've made several recipes and love the results. I'm newly retired and have gotten into baking more, and being in the South all these years, have grown fond of these types of down home family recipes. By the way, on the Queen cake, I used a tube cake pan instead of the pans suggested in the recipe, and had to increase the baking time by 30 minutes (checking the cake every 10 minutes after the suggested baking time). A trick I learned since I arrived here is to grease and sugar cake pans with granulated sugar instead of flour, which leaves white marks on the cake. Anyway, love love love this book!

National pie champion, mom, homemaker, and self-proclaimed redneck, Francine Bryson won the hearts of bakers everywhere when she appeared on CBS's *The American Baking Competition* and went on to become a finalist on the show. Known for her down-home Southern charm and sass (and for successfully pairing chocolate and peanut butter with bacon), Francine now shares her sought-after recipes and tips in her very first baking book. "Here are the recipes and tricks I was taught by my Great-Granny, Granny, Nana, and Mama—the women who schooled me on the ways a Southern woman keeps a kitchen—and that I learned from twenty-plus years of competing on the baking circuit. Now you can bake up award-winning pies such as Upside-Down Apple Pie, fluffy Biscuits Like Nana Made, and irresistible treats like Soda Pop Cake and Classic Southern Lemon Bars—all so good they have made the rounds with the ladies at church, the bridge clubs, supper clubs, and mom groups for generations."--from the Introduction

"What's not to love about Francine and her passion for baking? This book is jam-packed with all the down-home goodness that will make you want to pull out the mixing bowls and start baking right away!"— Cheryl and Griffith Day, authors of *The Back in the Day Bakery Cookbook* "Here in the South we are always trying to 'one-up' friends and neighbors by showing up at a potluck dinner with the most flavorful dish. Thanks to Francine we can now be the most envied women on the block!"— Crystal Cook and Sandy Pollock, authors of *The Casserole Queens Cookbook*

About the Author FRANCINE BRYSON has won more than 200 local and national baking competitions and was the runner-up and crowd favorite on CBS's *The American Baking Competition*. Her childhood home in Greenville, South Carolina, was located between those of her Nana and Granny, both keen bakers who started passing their secrets to Francine when she was barely tall enough to reach the countertop. A member of the American Pie Council, she lives with her husband in Pickens, South Carolina.