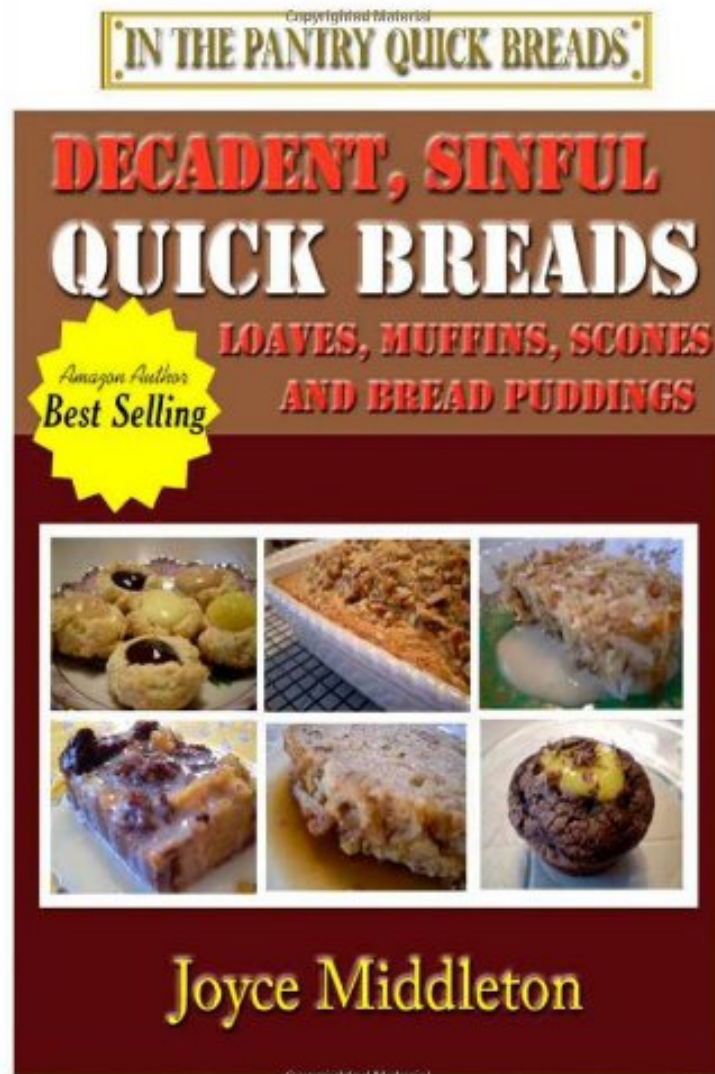


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Decadent, Sinful Quick Breads: Loaves, Muffins, Scones and Bread Puddings (Volume 2)

Joyce Middleton

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Joyce Middleton : Decadent, Sinful Quick Breads: Loaves, Muffins, Scones and Bread Puddings (Volume 2) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Decadent, Sinful Quick Breads: Loaves, Muffins, Scones and Bread Puddings (Volume 2):

9 of 9 people found the following review helpful. Wonderfully sinful!!! By Maggie Brooke These book is absolutely fabulous. My husband is a Brit so I made him scones and lemon curd. He was one happy man. I cannot wait for my

grandson who I cook with to come over and make muffins, breads and custard..No more Birds custard at our house. He will get the biggest charge making carmel and chocolate sauces for his brother and grandfather. We will have so many things to chose from. How about making syrup?The recipes are well written and easy to follow, Joyce has one again proved she knows her way around a kitchen. The pictures are wonderful and you get to see the finished product.My favorite picture is the mini scones with all the different curds and custards.Get this book and make your family smile.4 of 4 people found the following review helpful. Just Not Grandma's Cup of TeaBy GrandmaI wish I could say that I liked Joyce Middleton's latest, Decadent, Sinful Quick Breads (In the Pantry Quick Breads) as much as I did her previous book, Fresh Fruit Quick Breads (In the Pantry Quick Breads), but I don't. While Joyce does include a properly formatted Table of Contents that interfaces correctly with the Kindle Navigation Menu, she also includes a wealth of sauces, syrups, scones, muffins, and bread pudding recipes that really aren't "quick breads." There are actually only fifteen quick bread recipes, with the remainder of the book given over to extraneous stuff and frankly, some of them just do not sound attractive to me. Cilantro in what would otherwise be a lovely Orange Cardamom bread or chocolate chips in Orange Cranberry just don't sound appealing. Others feel like afterthoughts. Walnut Maple Bread, for example contains a mere 1/4 cup of maple syrup, not close to enough to give a true maple flavor. (Do remember Grandma lives in Vermont and cooks with Maple all the time.)I would love to tell you that I found some of the Muffin recipes more attractive, but if anything I found them less so. Some of the flavor profiles that Joyce used, such as Peanut Butter Cayenne Muffins, may be very nice in other things (this is the basic flavor profile of the peanut sauce that accompanies Thai Chicken Satay) but the idea of this as either a bread or a dessert just doesn't do much for Grandma.Grandma found not a single recipe that sparked her interest or her taste buds enough to even give it a try. Only you can decide whether you'll feel the same. Here is the Table of Contents, since Joyce didn't provide a Look Inside feature:DESSERT SAUCESCurd Lemon Curd VariationsCustard Custard Sauce VariationsFillingCream Cheese Filling VariationsSaucesButterscotch Sauce (Easy Caramel Sauce)Chocolate Sauce (White or Dark)Peanut Butter SauceDESSERT SYRUPSCoffee SyrupGreen Tea SyrupLemon Whiskey SyrupOrange SyrupDESSERT QUICK BREADSCoconut Banana Almond BreadCoconut Coffee Date Nut BreadCoconut Lemon Mint BreadCoconut Orange Basil BreadCoconut Rum BreadGrand Marnier Chocolate Cumin BreadOrange Cilantro Cardamom BreadOrange Cranberry Chocolate Chip BreadOrange Caramel Almond BreadWhiskey Walnut BreadWalnut Cherry Rum BreadWalnut Coffee Lemon BreadWalnut Maple BreadWalnut Pumpkin Cinnamon BreadRaisin Wine BreadDESSERT MUFFINSBlack and White Chocolate Peppermint MuffinsChocolate Chili MuffinsChocolate Caramel Espresso MuffinsChocolate Orange Cheese MuffinsDark Fudgy Chocolate MuffinsDouble Chocolate Custard Pistachio MuffinsPeanut Butter MuffinsPeanut Butter Cayenne MuffinsPeanut Butter Curry MuffinsPeanut Butter Raisin Chocolate Chip MuffinsPeanut Butter Turmeric Ginger MuffinsBasic Vanilla MuffinVanilla Butterfinger MuffinVanilla Almond Whiskey MuffinsVanilla Green Tea MuffinsVanilla Lavender MuffinsDESSERT SCONESMini Filled SconesCream Scones VariationsDESSERT BREAD PUDDINGChocolate Bread PuddingPeanut Butter Bread PuddingDelight Bread PuddingVanilla Apple Caramel Bread PuddingNOTE: At the time that I posted this review no Look Inside feature was available for the book. I assume that Joyce has since added it.0 of 0 people found the following review helpful. Exotic recipesBy _CustomerThe Decadent, Sinful Quick Breads (In the Pantry Quick Breads) takes a trip to the wild side of exotic quick bread recipes as the author has offered a varied selection of recipes. She also included some sauces or curds to serve with the quick breads, if you like.Some of the recipes you will find in this cookbook include:Lemon CurdCustard SauceCream Cheese FillingGreen Tea SyrupCoconut Green Tea Ginger BreadCoconut Orange Basil BreadOrange Chocolate Cumin BreadChocolate Chili MuffinsPeanut Butter Cayenne MuffinsVanilla Almond Whiskey MuffinsChocolate Bread PuddingThere is an active table of contents making navigation easy.Recommend if you are interested in the more exotic or gourmet type of quick breads.

Volume 2 In the Pantry Quick Breads Series37 Quick Bread recipes 21 Curd, Custard, Sauce and Syrup Recipes I invite you to travel with me on a decadent and sinful flavor extravaganza, guaranteed to delight the senses. Forget the calorie counting; forget the low-carb; forget the sugar-free - to satisfy a decadent craving. Forget about making fussy cupcakes or decorating a fancy cake. I started with my favorite sweet quick bread flavors and transformed them using flavors not usually found in quick breads. I then dressed them up for more formal and decadent experiences. You know - those times when you just have to have chocolate, caramel, coconut, lemon or just something sinful and unusual, but simple. Satisfy your craving and save the rest for later. I'll show you how to do this using what you already have in your pantry and how ordinary quick bread recipes can be just as decadent, but simpler than other time-consuming desserts.Scroll back up and click the "Buy" button to get started!More Easy Bread Recipes

About the AuthorJoyce Middleton is a self-taught cook and baker sharing her favorite family recipes. She's been baking since she was a girl when she started making quick breads for the extended family for the holidays. "Buying specific ingredients for each meal is costly and I hate running to the store. I like to cook from my pantry!" After

building numerous businesses, she has come full circle and is back baking and cooking for others to enjoy.