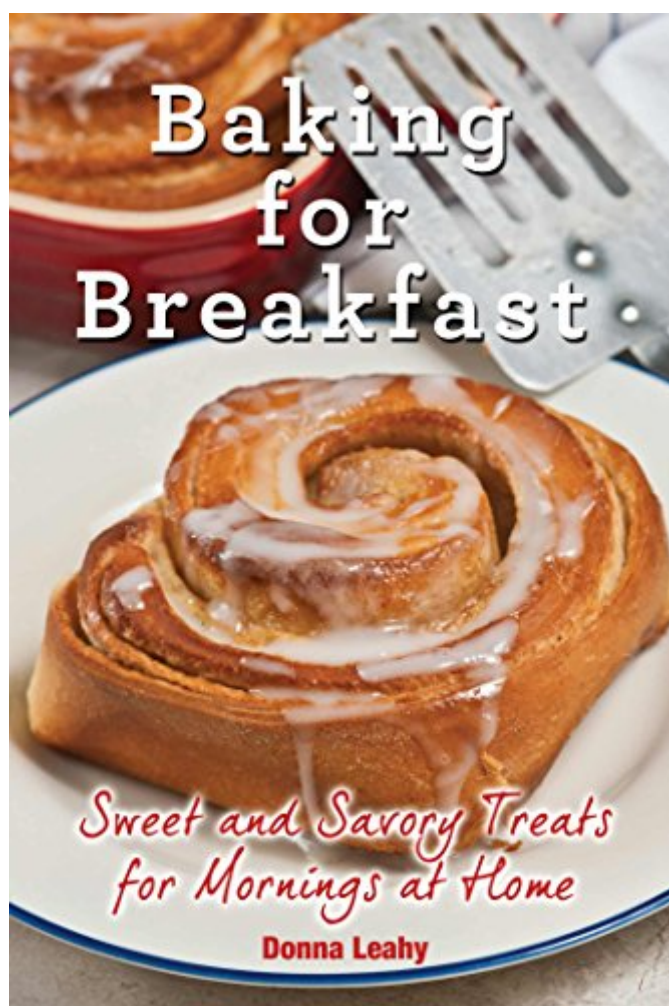


The book was found

Baking For Breakfast: Sweet And Savory Treats For Mornings At Home: A Chef's Guide To Breakfast With Over 130 Delicious, Easy-to-Follow Recipes For Donuts, Muffins And More





Synopsis

Rise and shine to the aroma of freshly baked treats! Get inspired to savor the day with delicious, easy-to-make recipes in *Baking for Breakfast: Sweet and Savory Treats for Mornings at Home*, the comprehensive chef's guide to breakfast baking at home. Acclaimed chef and cookbook author Donna Leahy shares her secrets for making fabulous breakfast baked goods with over 130 step-by-step recipes for donuts, muffins, coffeecakes, biscotti and more. With gorgeous color photographs and practical tips, the mouth-watering recipes in *Baking for Breakfast* will become your trusted favorites for both A.M. entertaining and leisurely breakfasts at home. • Wow your guests with elegant, creative baked goods like Maple Caramel Sticky Buns and Raspberry Cream Coffecake • Delight your family and friends with freshly baked Chocolate Donuts, Ham and Cheese Scones and Peanut Crumb Chocolate Chip Muffins • Enjoy updated, easy-to-follow recipes for a delicious variety of breakfast classics, including croissants, bagels, English muffins and brioche With gorgeous color photographs and practical tips, *Baking for Breakfast* will inspire you to create delicious baked goods for enjoying leisurely breakfasts at home. • Leahy shares her popular, easy-to-follow recipes that combine a flair for seasonal tastes with simple flavors. • Ecookbooks.com • Time constraints mean that Leahy favors recipes that are not overly complicated and others that can be prepared in advance. Breakfasts are a particular strength. • Publisher's Weekly

Book Information

File Size: 3784 KB

Print Length: 352 pages

Simultaneous Device Usage: Unlimited

Publisher: Food Arts Fusion LLC (October 5, 2015)

Publication Date: October 5, 2015

Sold by: Digital Services LLC

Language: English

ASIN: B01693L9WO

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #56,556 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #5 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Special Occasions > Brunch & Tea #11 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Meals > Breakfast #17 in Books > Cookbooks, Food & Wine > Baking > Biscuits, Muffins & Scones

Customer Reviews

I find this to be a really exciting cookbook, for lots of reasons. Right from the first lines of prose, it creates a warm, inviting, interesting tone that made me optimistic about what was to come. Then, the recipes are, for me, the perfect combination of simplicity and non-boringness: simple enough that I can, and want to, make them, with many old standards (e.g. apple crumb muffins, apricot cheese pastry ring), yet interesting enough that there are many I don't already have in my repertoire (coconut muffins with pineapple glaze, blackberry shortbread tart). And speaking of many, that's another thing I like about this cookbook: the abundance of recipes, and photographs that both stimulate my desire to bake what the photos show, and let me know what I'm aiming for. The layout makes it extremely easy to follow the recipes (don't even get me started on all the cookbooks that don't do this), and both the book's introductory text and that in the recipes themselves add interesting and useful information, so that I not only know what to do, but why I'm doing it--so in addition to the fun of reading the cookbook and baking the offerings within, I get to learn a lot as well. I also appreciate Leahy's many useful tips (e.g., the importance of using a good quality honey, and her preference for Savannah Bee Tupelo because she prefers its flavor and because "it doesn't crystallize," and the reason for using European butter in laminated pastry dough) and her accommodating to the preferences of many of us by excluding the use of corn syrup because of the high fructose), and explaining why she uses sugar, so that those who use sweetener clearly understand the trade-off.

[Download to continue reading...](#)

Hacking: Tapping into the Matrix Tips, Secrets, steps, hints, and hidden traps to hacking: Hacker, Computer, Programming, Security & Encryption Jack and the Hungry Giant Eat Right With Myplate Echo User Guide: Newbie to Expert in 1 Hour! Information Architecture: For the Web and Beyond Keep Your Love On: Connection Communication And Boundaries The Smarter Screen: Surprising Ways to Influence and Improve Online Behavior The New Rules for Love, Sex, and Dating A Lifelong Love: How to Have Lasting Intimacy, Friendship, and Purpose in Your Marriage Beautiful Data: A History of Vision and Reason since 1945 (Experimental Futures) Garden City: Work, Rest, and the Art of Being Human. Fear and Faith: Finding the Peace Your Heart Craves To Heaven and

Back: The Journey of a Roman Catholic Priest A Doctor's Tools (Community Helpers and Their Tools) Why Suffering?: Finding Meaning and Comfort When Life Doesn't Make Sense Rainbow Warriors and the Golden Bow: Yoga Adventure for Children (Rainbow Warriors Yoga Series) Touching Heaven: A Cardiologist's Encounters with Death and Living Proof of an Afterlife Machines of Loving Grace: The Quest for Common Ground Between Humans and Robots Husband After God: Drawing Closer To God And Your Wife Sex is a Funny Word: A Book about Bodies, Feelings, and YOU Learn Command Line and Batch Script Fast, Vol II: A course from the basics of Windows to the edge of networking

[Dmca](#)