

MIH Product Reviews and Giveaways: The Muffin Tin Cookbook Review

We were sent a copy of **The Muffin Tin Cookbook: 200 Fast, Delicious Mini-Pies, Pasta Cups, Gourmet Pockets, Veggie Cakes, and More!** Written by Brette Sember.

Muffin tins are not just for muffins anymore. Think of all the possibilities, this book has tons of great ideas. Mini-Pies, Pasta Cups, Gourmet Pockets, Veggie Cakes, and More! This ingenious, one-of-a-kind cookbook is the first to exclusively feature muffin tin recipes. You can whip up delicious dishes that are as easy to prepare and serve as they are good to eat! Your next memorable meal is just a muffin tin away.

From quick-serve appetizers and sides to gourmet entrees and desserts, you'll find an amazing variety of mouthwatering options for your dining pleasure, including:

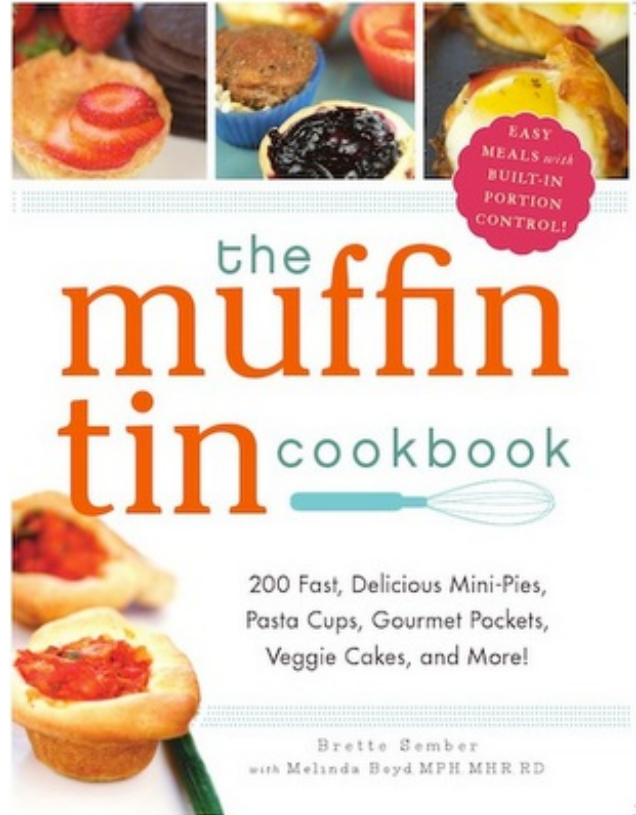
- Shrimp Cakes with Cilantro Lime Dipping Sauce
- Egg Crescent Pockets
- Deep-Dish Pizza Cups
- Cornmeal-Crusted Mustard Chicken with Sweet Potato Coins
- Duchess Potatoes
- Zucchini, Corn, and Tomato Cups
- Mini Ice-Cream Cakes

Brette Sember is a member of the International Association of Culinary Professionals, and the American Society of Journalists and Authors. She was also the recipient of a Mothers at Home Media Award. More information can be seen at the author's websites blog.marthaandme.net, www.nopotcooking.com, and www.BretteSember.com. You can follow her on [twitter](#) and [facebook](#).

Melinda Boyd, MPH, MHR, RD, is a dietitian with more than seven years of experience working in the clinical and food service settings. Her interests are in weight management and chronic disease prevention, incorporating home-cooked foods to help people achieve healthy lifestyles.

What a fun book this is. Aside from the 200 recipes, it also talks about muffin tins, sizes to use and nutritional analysis for each recipe. These recipes are fast, easy, mess-free, and provides built-in portion control. Now because I am gluten free, I chose to swap out the all purpose flour listed and went with a gluten free blend I like. The recipes I made came out great.

These were for breakfast one weekend, a little dusting of powdered sugar and fresh fruit and berries. We all loved these little cuties, they're



like mini puff pancakes than deflate, perfect for berries and such to place inside.

Baby Dutch Babies pg. 50

eggs
flour
milk
butter
salt
lemon juice
powdered sugar
strawberries
maple syrup

These cute little lemon pudding cakes were light and fluffy, tart and delicious. Rather than serving them in the silicone liners, I carefully dumped them out right so you could see the pudding. Mmm.



Lemon Pudding Cake pg. 214

eggs
lemon zest
milk
sugar
flour
salt
lemon juice

**Disclosure* I wrote this review for "Mommy? I'm Hungry!" about The Muffin Tin Cookbook. The product(s) in this review were provided to me free of cost for the purpose of conducting my review. All opinions expressed in this review are my own and are not influenced by monetary compensation. Product info & stock images provided by PR or Co.*

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