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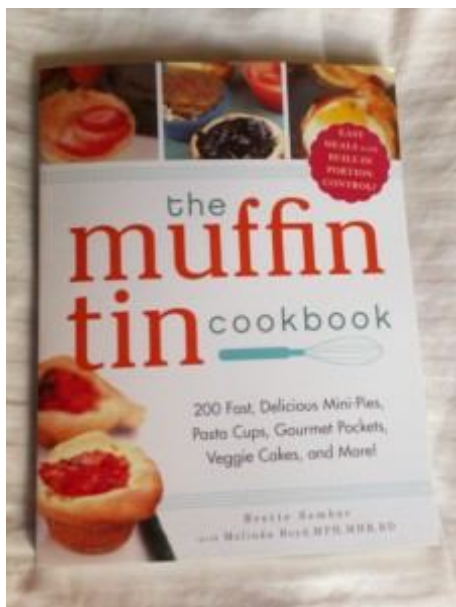
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[The Muffin Tin Cookbook Review & Giveaway US 5/28](#)

 May 14, 2012 | Author [Laurie](#)

Author [Brette Sember](#) writes about many different subjects such as: law, business, education, relationships, and family issues. Brette is also an experienced editor having worked with over 300 titles. Her work is featured in publications including Writer's Digest, Home business Journal, New York Law Journal, and Fit Pregnancy. Currently, Brette is blogging on several sites including her own at YourPlusSizePregnancy.com.

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For my review, I received Brette's NEW cookbook titled "[The Muffin Tin Cookbook](#)". The Muffin Tin Cookbook is

the first cookbook dedicated to the muffin tin. In this cookbook, Brette has 200 recipes that are all designed to be baked in a muffin tin. I know what you are thinking- “Why didn’t I think of that?” or “I only use my muffin tins for muffins or cupcakes.” Well Brette thought outside the box and uses her muffin tin for yummy miniature pies, pasta cups, pockets, veggie cakes, and so much more! In addition to be cute, fun, and fast recipes, these are great for the healthy eater because they are portion controlled.



The first recipe we made out of The Muffin Tin Cookbook was the Denver Omelet recipe. It calls for- 4 eggs, $\frac{1}{4}$ cup skim milk, salt and pepper to taste, 2 tsp. chopped fresh chives, $\frac{1}{3}$ cup shredded cheddar, plus a little saved for topping, $\frac{1}{3}$ cup chopped prosciutto, and 1 TBS melted unsalted butter.

Preheat your oven to 350 degrees F. Prepare the muffin tin with either spray, foil or silicone liners. Place ingredients in a bowl and use fork or whisk to completely combine. Divide mixture among 6 muffin cups and sprinkle tops with cheese. Bake Denver Omelet for 17 minutes or until egg is completely cooked.



I tripled my recipe so that we could have leftovers for brunch the next day, used ham in place of the prosciutto and added bell peppers and onions. The girls (3 years and 5 years old) thought it was the funniest thing ever that Mommy was making breakfast for dinner and that I was using the muffin/cupcake holders. As always, they loved helping prepare the meal.

I think The Muffin Tin Cookbook is full of yummy recipes and fun ideas. You can find Brette and The Muffin Tin Cookbook on her [website](#) and [twitter](#). Brette will soon be launching a new blog called [Putting It All On The Table](#).



One lucky winner is going to receive The Muffin Tin Cookbook; this is a US giveaway and it will end on 5/28.

GT

The Muffin Tin Cookbook

 Ends: 5/28/2012 11:59 PM EST

Entries: 360

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Giveaway Tools

Laurie

Emily reviews received one or more of the products mentioned above for free for evaluation purposes. Regardless, all opinions expressed are still 100% my own. I am disclosing this in accordance with the Federal Trade Commissions 16 CFR, Part 255 Guides Concerning the Use of Endorsements and Testimonials In Advertising. Emily reviews Disclosure.

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