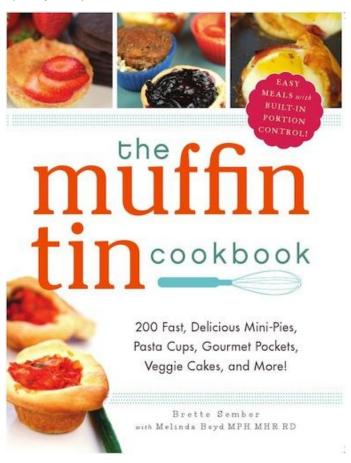
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REVIEW AND GIVEAWAY – The Muffin Tin Cookbook

By valmg on May 07, 2012 with Comments 42



The Muffin Tin Cookbook: 200 Fast, Delicious Mini-Pies, Pasta Cups, Gourmet Pockets, Veggie Cakes, and More!

- Author: Brette Sember, Melinda Boyd
- Paperback: 224 pages
- Publisher: Adams Media; Original edition (April 15, 2012)
- Language: English
- ISBN-10: 1440532168
- ISBN-13: 978-1440532160
- Cover price \$17.95

ABOUT THE MUFFIN TIN COOKBOOK

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

The best part (besides the tasty goodness!): It's fast, easy, mess-free, and provides built-in portion control. Kids will love to help you make them—like cupcakes, only better for your family!—and leftovers are as easy as popping the muffin-meal into the microwave.

Brette Sember is the author of The Organized Kitchen (Adams Media; January 2012) and The Parchment Paper Cookbook (Adams Media; November 2011). Brette's blog blog.marthaandme.net follows the adventures of a woman trying to make the crafts, recipes and other ideas in the pages of Martha Stewart Living, The Martha Stewart Show and all other Martha Stewart publications. Brette has written for more than 180 publications, with related articles and recipes appearing in magazines such as Woman's Day, Good Housekeeping, Family Circle, as well as local women's and parenting magazines.

She 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.

MY THOUGHTS

I received a copy of The Muffin Tin Cookbook.

Chapters include:

- · Appetizers and Snacks
- Breakfast
- Beef and Pork
- Chicken and Turkey
- Seafood
- Potatoes, Rice, Pizza and Pasta
- Vegetables
- Muffins and Breads
- Desserts

The beginning of the book explains muffin pans, and different ways to work with them. Recipes are easy to understand. Each of the recipes has an image showing you right at the beginning what size muffin tin you'll need to use. Recipes also include a listing of nutritional information. Recipes also include prep info, food facts, and serving suggestions. Two things are missing from this cookbook to make it perfect – cooking/prep time and more pictures. The pictures that are included in the middle of the book are wonderful but there aren't many of them. The recipes sound great and pictures would only entice people to make the dish more quickly (and buy the book too). I found that I liked using muffin tins to cook with when I worked with Betty Crocker and came up with Meatloaf Muffins. I'm looking forward to trying a number of dishes in this cookbook including Grits Casserole, Italian Sausage Rice Patties, Bur-ogies, Monkey Bread, Apple Cinnamon Scones with Glaze, Shortbread Brownies and others. This book would make a nice gift or addition to a collection.

WIN IT!

ONE winner will receive a copy of The Muffin Tin Cookbook.

HOW TO ENTER. (MANDATORY)

To enter leave a comment on this post telling me something you'd like to try making in a muffin tin.

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- 2 Subscribe to my YouTube channel. (at top of sidebar.) Leave 2 comments for this.
- 2 Follow me on Twitter AND leave your Twitter name here. (at top of sidebar) Leave 2 comments for this.
- 1 Tweet the following and leave the link here I entered to #win a #cookbook #giveaway from @valmg at http://fromvalskitchen.com. Two tweets daily is the max for this method of entry.
- 1 Subscribe to my RSS feed. (at top of sidebar)
- 3 Blog about this giveaway, including a link here.
- 2 Place my button (button code in sidebar) on your blog and leave link to your blog. Leave 2 comments for this.
- 1 Leave a relevant comment on any other non-giveaway post on this blog. Unlimited entries for this method of entry. Leave a comment for each.
- 2 Visit my other blog Mom Knows It All and leave a relevant comment on any non-giveaway post. Then return here and leave a comment on this post telling me one thing you read or learned there. (That's two comments you need to leave for this bonus entry, one there and one here.) Unlimited entries for this method of entry, leave a comment for each post you commented on.
- 1 Visit <u>HereAndThere.US</u> (my Mom) and leave a relevant comment on any non-giveaway post there. Then return here and leave a comment on this post telling me one thing you read or learned on my Mom's blog. (That's two comments you need to leave for this bonus entry, one here and one there.) Unlimited entries for this method of entry.

Leave an additional comment for each entry you qualify for. You must have completed the first entry according to the instructions to be eligible for any bonus entries.

THE SMALL PRINT.

The winner will be selected using the "And the winner is" plugin. US addresses only please, no PO Boxes. This contest will end on Tuesday 05/15/12 at 11:59 pm est. If you've entered any of my giveaways before then you know that only comments containing all of the requested information will be eligible for entry. The winner must contact me to confirm they wish to receive the prize within two days of my email notifying them they've won. Good luck to everyone!

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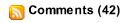
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About the Author:



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1. <u>patricia Marsden</u> says: <u>May 8, 2012 at 5:15 am</u>

:Like the single serve concept.

Reply

2

I would like to try making mini herb stuffing, for the next time I roast a chicken. twoofakind12@yahoo.com

Reply

3

3. debbie says:
May 8, 2012 at 7:42 am

I am a email subscriber. twoofakind12@yahoo.com



I am a email subscriber.2 twoofakind12@yahoo.com

Reply



I am a email subscriber.3 twoofakind12@yahoo.com

Reply



l am a email subscriber.4 twoofakind12@yahoo.com

Reply

7. *debbie* says: <u>May 8, 2012 at 7:46 am</u>

I am a email subscriber.5 twoofakind12@yahoo.com

Reply

8. Nancy says:
May 8, 2012 at 9:15 am

I'd like to make a mini cherry pie in a muffin tin!

Reply

9. Nancy says:
May 8, 2012 at 9:16 am

#1

Email subscriber

Reply

10. Nancy says:
May 8, 2012 at 9:17 am

#2

Email subscriber

Reply

11. Nancy says:

May 8, 2012 at 9:18 am

#3

Email subscriber

Reply

12 12. Nancy says: May 8, 2012 at 9:18 am

#4

Email subscriber

Reply

13



#5

Email subscriber

Reply

14



#1

Newsletter subscriber

Reply

15



#2

Newsletter subscriber

Reply

16



RSS subscriber

Reply

17



#1

Like you on FB and commented there

Reply

18



#2

Like you on FB and commented there

Reply

19



i'd like to try to make desserts

Reply

20



gail says:

May 8, 2012 at 1:27 pm

email subscriber

Reply

21



email subscriber 2

Reply

22



email subscriber 3

Reply

23



email subscriber 4

Reply

24

24. gail says:

May 8, 2012 at 1:29 pm

email subscriber 5

Reply

25



<u>Staci A</u> says: <u>May 10, 2012 at 11:03 am</u>

Pizza cups or monkey bread sound so good!

Reply

26



<u>Staci A</u> says: <u>May 10, 2012 at 11:04 am</u>

I subscribe to your youtube: mommastacia

Reply

27



<u>Staci A</u> says: <u>May 10, 2012 at 11:04 am</u>

#2 I subscribe to your youtube: mommastacia

Reply

28



<u>Staci A</u> says: <u>May 10, 2012 at 11:04 am</u>

I follow you @mommastacia

Reply

29



<u>Staci A</u> says: <u>May 10, 2012 at 11:05 am</u> #2 I follow you @mommastacia

Reply

30



<u>Staci A</u> says: <u>May 10, 2012 at 11:05 am</u>

I subscribe to your rss. Thanks!

Reply

31



<u>Marj M.</u> says: <u>May 12, 2012 at 12:10 pm</u>

I'd like to make brownies in muffin cups. gourdsrmylife(at)yahoo(dot)com

Reply

32



<u>Marj M.</u> says: <u>May 12, 2012 at 12:11 pm</u>

1. email subscriber to Val's Kitchen gourdsrmylife(at)yahoo(dot)com

Repl

33



Marj M. says:

May 12, 2012 at 12:11 pm

2. email subscriber gourdsrmylife(at)yahoo(dot)com

Reply

34



May 12, 2012 at 12:11 pm

3. email subscriber gourdsrmylife(at)yahoo(dot)com

Reply

35



<u>Marj M.</u> says: <u>May 12, 2012 at 12:12 pm</u>

4. email subscriber gourdsrmylife(at)yahoo(dot)com

Reply

36_{36.}



5. email subscriber gourdsrmylife(at)yahoo(dot)com

Reply

37 37



pamela james says:

May 13, 2012 at 1:25 am

mini meatloafs pjames 330 at aol dot com



38



email subscriber pjames330 at aol dot com

Reply

39,39.



email subscriber pjames330 at aol dot com 2

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• LOOK!



ads by GOODIEBLOGROLL

• GRAB A BUTTON!





• I'M GOING!



• AND THEN...







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