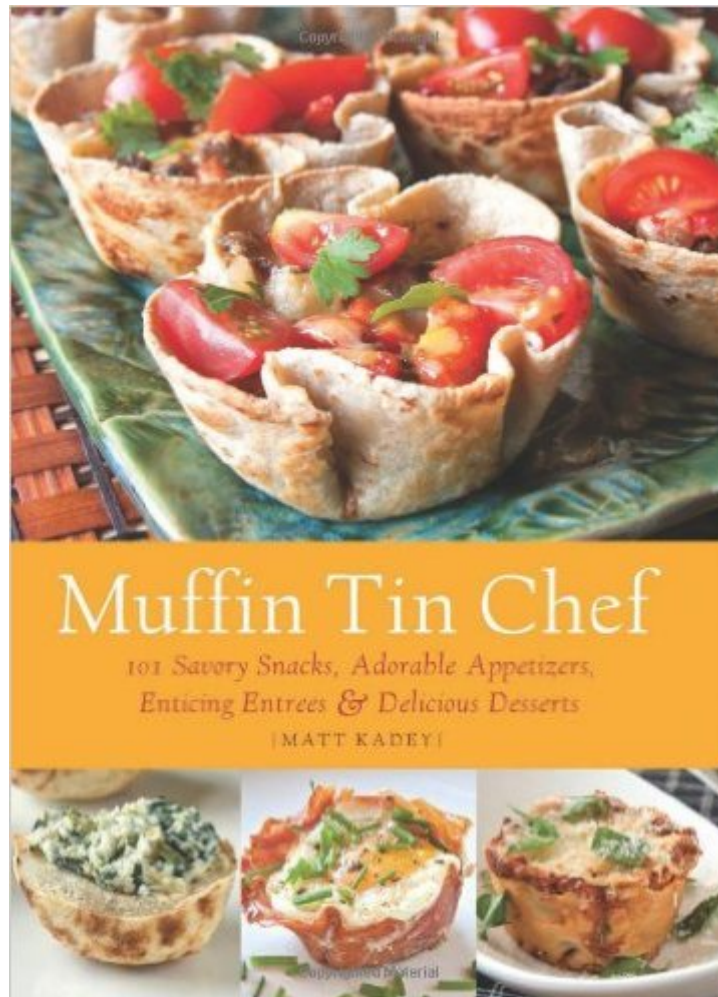


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# Muffin Tin Chef: 101 Savory Snacks, Adorable Appetizers, Enticing Entrees And Delicious Desserts



## Synopsis

**MAKE MAGIC IN YOUR MUFFIN TIN** From crowd-pleasing appetizers and enticing side dishes to mouth-watering entrees and delectable desserts, this book serves up a wonderful variety of delicious and fun dishes. Muffin Tin Chef features 101 creative recipes, including: Baked Eggs in Prosciutto Cups; Peach-Stuffed French Toast Bowls; Spinach Dip Bowls; Jalapeño Cheese Rolls; Butternut Squash Soufflé; Chicken Italiano Pizza Bites; Lasagna Rolls; Crab Cakes with Corn-Tomato Relish; No-Bake Cheesecakes with Raspberry Sauce. The muffin tin is not just for desserts anymore! In the same way it transforms a single cake into a dozen cute cupcakes, your muffin tin is the secret to making tasty, fun-to-eat mini versions of all your favorite foods. Filled with full-color photos and easy-to-follow recipes, this handy cookbook shows how to whip up pop-in-your-mouth, perfectly portioned dishes.

## Book Information

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## Customer Reviews

Muffin Tin Chef had me wondering just what exactly you could cook in a muffin tin. I had mostly used the pans just for muffins and my only kind of unconventional use was to make mini popovers. But I have several muffin pans, which range from huge to tiny, so I was very open to the idea of utilizing them for more than muffins. Plus, my kids always seem to be considerably more interested in anything I bake in a "cupcake" pan than just about anything else. Muffin Tin Chef, written by Matt Kadey, has a broader range than I had imagined, with recipes for Breakfast, Appetizers, Main and Side Dishes and Desserts. The author give interesting insights and tips into what types of muffin tins

work the best for which recipes, eg. silicon is great for panna cotta, not so great for browning pie crusts. I loved how many savory dishes there were and how the muffin tin is used to create both complete dishes, like the Crustless Smoked Salmon Quiches or used as little cups to hold the food inside of, like the Pancetta Cups with Fig Jam. We made the Butternut Squash Souffles (fluffy and delicious!) and the Spinach Dip bowls, which are made simply from cutting rounds from bread and pressing them into the muffin cups before filling with the spinach mixture. I (and the whole family) loved how fun they were to make and to eat, too! The author also encourages us to think beyond the typical muffins and cupcakes for dessert and branch out to cheesecakes, petite pies and more. I also really appreciated that, as a dietician, the author created recipes for sweets that are also wholesome, with ingredients like maple syrup, low fat ricotta and whole wheat flour, saving me the hassle (and experimentation) of having to tweak them myself.

I have read several bad reviews that chose to focus on the health and ingredient issues of the recipes. Let me clear those up... I think with a bit of common sense cooking you will find this book to be quite fun to work with! It isn't just a gimmicky follow-a-new-culinary-trend book. It is well written, organized perfectly, and diverse in ingredients and skill level. Details: Ingredients: whole wheat pastry flour is NOT an exotic ingredient. In fact, many recipes nowadays are focusing on using this kind of flour. You can find it at Walmart. If it's not something you typically use-consider buying a small bag. There are uncommon health-based ingredients in every recipe HOWEVER there are also suggestions for "regular" ingredients instead (if you choose to forego the healthy option) for instance-1/2 cup almond milk OR regular milk. Another example: 2 tbsp grapeseed oil OR canola oil. Of course, the author makes suggestions for sustainable meat options and other health-based companies that you can buy products from, but common sense cooking tells you that you don't HAVE to buy those items to have a successful dish. The recipe will not be compromised, I promise. I've been using this book nonstop and haven't had a failure yet. Equipment: You don't necessarily need several types of pans. I didn't have a jumbo muffin pan for the tuna noodle cups so I used my standard size tin and just had smaller, but more servings. Again, common sense cooking. Skill Level: The recipes range from super easy and fast to a little more complex and time consuming. I like the diversity. On weekends, I've made a more complicated dish or an appetizer. On weekdays, I've made some pretty quick and simple stuff.

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