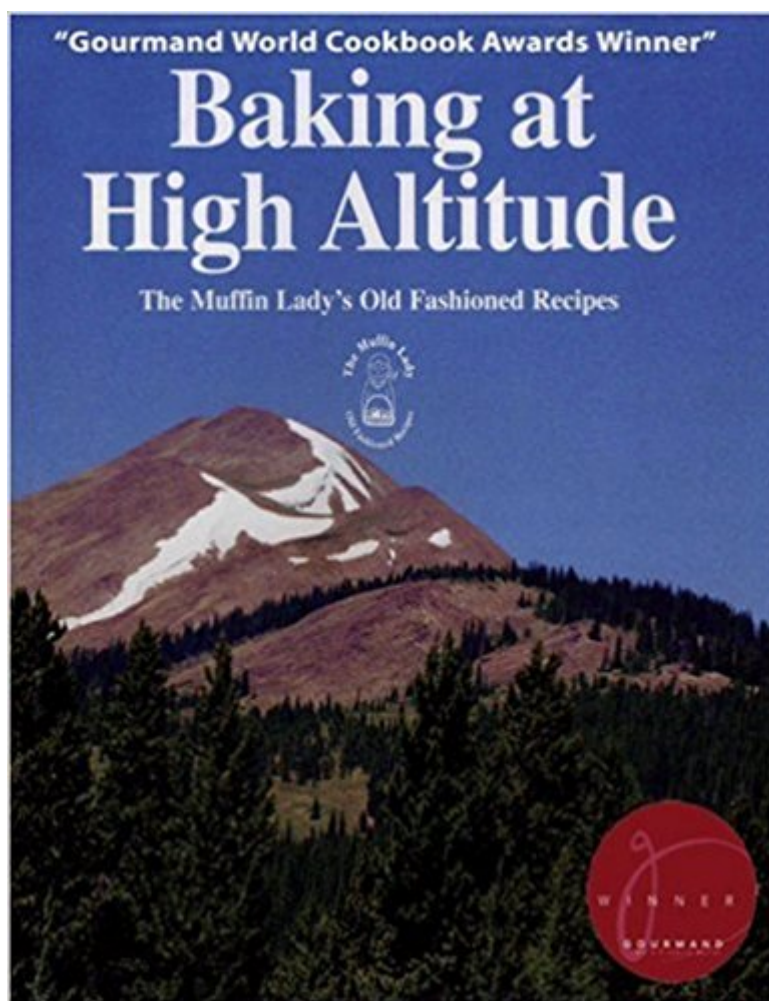


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Baking At High Altitude/the Muffin Lady's Old Fashioned Recipes: The Muffin Lady's Old Fashioned Recipes



Synopsis

No more high altitude baking disasters! Awarded Best First Cookbook in the World, *Baking At High Altitude*, offers a variety of recipes and tips for successfully baking in higher elevations and avoiding results such as flat cookies, concave cakes, and dry muffins. These phenomenal recipes have been shared and passed down through generations so that all may share in the goodness of scrumptious tasting, homemade, attractive treats; including recipes and tips designed for those with special dietary needs.

Book Information

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Customer Reviews

The Muffin Lady's Old Fashioned Recipes by Randi Lee Levin is a straightforward, step-by-step, point-by-point instructional guide to creating delicious baked goods under the unique altitude conditions of being located 4000 feet or more above sea level. A wide variety of baking recipes (each of which can be altered to meet dietary needs such as being fat-free or sugar-free), offer pleasurable tastes in a wonderful diversity of recipes ranging from Grandmom's Rich Coffeecake; Almond Poppyseed or Almond Chocolate-Chip Muffins; Kathleen's Mother's Austrian Strudel; Great Grandmother's Carrot Cake; and more. A most enjoyable recipe compilation to simply browse through, *Baking At High Altitude* includes some recipes that have been shared down from mother to daughter to granddaughter for over a century. --MidWest Book Reviews
If you excuse for baking poorly is High Altitude, your Solution has finally arrived. In this book of old-fashioned recipes, Randi Lee Levin (known as The Muffin Lady) of Evergreen, Colorado, provides tips on how to put moisture

and form back into bread, brownies, cookies, cakes, muffins and pies for those of us who live 4,000 feet or more above sea level..... --Bloomsbury ReviewA high spirited first book full of life and passion. --Edouard Countreau/President of Gourmand World Cookbook Awards

Raised in Philadelphia, Randi's appreciation for preparing good foods and helping others began before she could read and write. In her home and grandmother's kitchen, she would watch, learn and taste as her family members created, served and shared a fine variety of diverse foods. As she grew, she was often requested to bake for family and friends. With a passion for helping others, she began studying Psychology in High School, moved to Colorado, and acquired several degrees in Psychology and Education, while the hours of helping children overcome difficulties turned into years. The values instilled from the presentation of good foods remained strong, and with a desire to reproduce such tastes in high elevations she quickly learned to adapt cherished family recipes to higher elevations and would often bring such treats to her students and clients as an incentive to improve their work/behavior. This career abruptly ended in 1992 after previously being diagnosed with a brain tumor and disease Acromeglia. Upon advice of a neighbor she began baking and delivering her treats around her home town of Evergreen, Colorado. Impressed with the tastes and diversity of treats the local Postal Service Employees began calling her The Muffin Lady and 1 year later she legalized this title and added a full commercial kitchen to her home. Since that time, she has been honored to supply such clients as Wild Oats Natural Marketplace, The Tattered Cover Bookstores and various coffee shops and individual customers in the area. Years went by, the requests for this or that recipe was frequent, as were the requests for just how she successfully bakes such scrumptious treats so high above the ocean. One day another friend suggested that she write a cookbook, so without having any idea what she was getting herself into, she did: Baking at High Altitude. Since that time, this book has been honored to receive a couple awards: 1st Place EVVY Award from Colorado Independent Publishers Association

We live at 9,000 feet in Colorado and I probably cook muffins or quick breads from this cookbook every week. Indeed, my better half said the title of this review just a few weeks ago. My only caution is that more than once the recipe has said it would make 12 muffins when it actually made 24. I've learned to apply a common sense test to the list of ingredients. And if I end up with 24 muffins, somehow they always are eaten.

I live at about 6500 ft. above sea level. I purchased this book a couple of years ago and a friend

took it. So, I ordered another copy, as my friend is keeping this marvelous cookbook. I felt I must write a review because of the reviews that state the recipes in the book do not work. I have just about torn my hair out over - muffins! Now, I have made zucchini muffins, carrot muffins, cranberry muffins and a lemon cake. Wow! I have no idea what those "others" are doing, but all of the above have turned out light, moist and, most of all, incredibly tasty. I advise the "failure" folks to try again. One states that there are no tips for altitude. They are right there in the front called "Tips for High Altitude Baking." All I can say is that I have had tremendous success and I am now off to make Blueberry Muffins.

Don't think about buying this cookbook - JUST BUY IT!!!! It has saved me tons of things baked that I had to throw out of cook for several hours (no lie). This works. Bought one for my daughter in law and she also loves it (and she is a baker).

From what we see, the high altitude is based upon Denver, nothing above 5000 feet elevation. Disappointing.....

Very useful book and the equivalent suggestions work well.

Got this used and love this book great info

Gave as a gift, they love the book.

I adore this book, I found it at my local library, and I decided I just had to have it! It works at 5,500 ft.

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Bread, Amish Baking) Bread Baking Cookbook: 52 Best Baking Recipes For Beginners (Baking Series) Bread Machine Soucery: 13 Gluten Free Bread Recipes for Your Bread Maker Machine (Baking, Grain-Free, Wheat-Free, Sourdough Baking, Paleo Baking) Easy Bread Recipes: Delicious Homemade Bread And Baking Recipes (Bread Baking Recipes) Greetings from Old Las Vegas: Postcards from the Good Old Days (Old-Fashioned Postcard Books) Pie in the Sky Successful Baking at High Altitudes: 100 Cakes, Pies, Cookies, Breads, and Pastries Home-tested for Baking at Sea Level, 3,000, 5,000, 7,000, and 10,000 feet (and Anywhere in Between). Low Calorie & Fat: Healthy Breakfast Recipes! Discover New Healthy Breakfast Ideas. Healthy Muffin Recipes, Healthy Smoothies, Healthy Egg Recipes and ... Only! (Low Calorie & Fat Recipes Book 1) High Altitude Western Gardening Aerial Geology: A High-Altitude Tour of North America's Spectacular Volcanoes, Canyons, Glaciers, Lakes, Craters, and Peaks Almond: Coconut: Almond Flour & Coconut Flour - Gluten Free Cookbook for Paleo Diet, Celiac Diet & Wheat Free Diet (paleo baking, paleo beginners, wheat ... baking recipes, gluten free diet cookbook) Everyday Grain-Free Baking: Over 100 Recipes for Deliciously Easy Grain-Free and Gluten-Free Baking Baking Gluten Free Bread: Quick and Simple Recipes for Baking Healthy, Wheat Free Loaves that Taste Amazing (The Essential Kitchen Series Book 15) Best Baking Recipes: A Donut, Pancake and Pizza: Everything that you need for Tasty Day (Baking Series Book 4) Cook's Illustrated Baking Book: Baking Demystified with 450 Foolproof Recipes from America's Most Trusted Food Magazine Pie Cookbook: 52 Best Baking Recipes For a Festive Table (Baking Series Book 3)

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