Road Test

Muffin & Quick Bread Mixes

TIME FOR A HOLIDAY TREAT: WE BAKED MORE THAN 50 MIXES TO FIND THE VERY BEST.

By Sari Kamp





BEST SAVORY

Soberdough Sea Salt & Cracked Pepper

Just 12 ounces of beer
(or seltzer) transforms
this cute sack into
an irresistible loaf. Serve it
warm with weeknight
soups or alongside the
turkey and gravy.

TO BUY: \$9; at grocery stores.



BEST CINNAMON

King Arthur Flour Essential Goodness Cinnamon Sugar Puff Muffin Mix

Golden on the outside and fluffy on the inside, these muffins are everything you want in a doughnut, minus the frying. They're right at home at an after-Thanksgiving brunch.

TO BUY: \$5; at grocery stores.



BEST CRANBERRY

The Invisible Chef Cranberry Pecan Coffee & Tea Cake Baking Mix

Honey-sweetened pecans and dried cranberries stud this pretty tea cake. It comes together in a snap and tastes even better on the second (and third) day. It freezes well too.

TO BUY: \$8; amazon.com.



BEST CORNBREAD

Pamela's Products Cornbread & Muffin Mix

The golden crust and big corn flavor made this sunny-yellow bread a winner. Tasters didn't even realize it was gluten-free, thanks to its tender crumb. Bake it in a cast-iron skillet for a Southern-style edge. To BUY: \$5.50; at grocery stores.

Photograph by Brian Henn