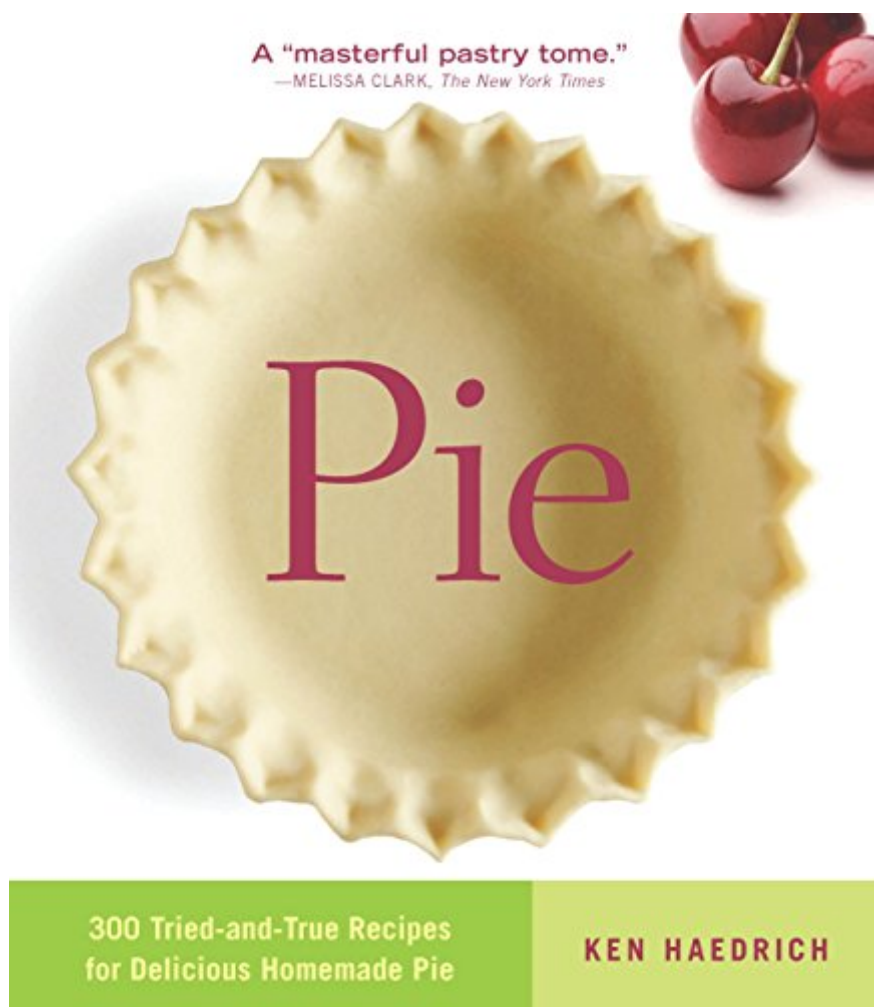


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Pie: 300 Tried-and-True Recipes For Delicious Homemade Pie



Synopsis

The most comprehensive and straightforward book ever written on the topic, Pie is a complete guide to how easy it can be to make perfectly praiseworthy pies. Every recipe has been tested for success and features advice and tips specifically for that pie. Chapters include: • Berry Good Pies, • Rich, Sweet, and Simple: Chess, Buttermilk, and Other Custard Pies, • Personal Pies, Turnovers, and Other Little Pie Treats, • and of course, the foundation chapter, Pie Pastries and Crumb Crusts. •

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Customer Reviews

We have been using this book for our "Saturday pie day" - hubby picks a pie on Thursday, we get ingredients on Friday, and I bake the pie on Saturday. It made hubby feel so important, he absolutely loves this book. The recipes in the book are good - these pies are a bit complicated and sophisticated, but they are not difficult to bake. For example, for apple pie I have been using whatever apples I have in hands, with sugar, vanilla extract and cinnamon (nutmeg if I feel fancy), but the recipe in this book might suggest a couple more spices, or specify which type of apple, or suggest a new way to process them, or pair the pie with a different crust. There were times I felt that

a particular recipe could be too much work, but most of the time the workload is reasonable. And it makes hubby feel fancy. This pie book also presents some crust recipes that I was not familiar before. And interestingly, when I tested these crust recipes against the ones highly praised on internet, we actually liked the ones from this book better. Before, 99% of time for fruit pies I use double butter crusts, but after trying different pie crusts, I pair berry pie and peach pie with quite a few different crusts now. Some recipes are pretty traditional, which is great conversation piece for parties. I was surprised when older folks were reminded their childhood pie by the pie I baked from this book. So now, whenever I bake for a gathering, I always pick a recipe from this book. The downside of this book though, is the index. There is no good way of finding out which pie is on which page. It did list the name of the pie at the beginning of each chapter, but chapters are arranged by the type of the pie but not by ingredients, so if you want to find recipes for, let's say an apple pie, you would have to go through the first page of each chapter to get an idea of which apple pie recipes this book offers. The back index does not help much either, since it is based on the first letter of the name of the pie. So a name like "White Russian pie" does not help at all when you look for a pie with coffee, if you do not know what White Russian pie is supposed to be. I'd like to see a list of the names of pies at the beginning of the book, with main ingredient listed. Hubby has to flip through entire book to find a pie for the ingredients he has in mind. So lately he has been just opening the book and point on random pages... Overall I would recommend the book. I bake with it. It does make me feel like hitting "Ctrl+F" sometimes though.

Can't speak to the recipes yet, as I only purchased this book yesterday, but the Kindle formatting is terrible. Links take you to wrong recipes, no links or location/page numbers at all in the index . . . very disappointed.

I checked this book out at the library (well Ok I checked out 8 or 9 pie books). Although the book is almost 10 years old it is by far the best of the pie books I have read. I call it the "Pie Bible". I do not buy books often, nor do I buy hardback books. I bought this book in hardback and I will buy one (or several) again. Great wedding gift if your couple likes to cook/bake. Only one thing bothered me.....a man wrote the book!

This is an excellent pie book. Just reading it is entertaining and educational. He always offers a "Recipe for Success" section of tips with each pie recipe and that is really helpful. There are quite a few crust recipes, as well as topping recipes and tips on how to buy the best fruits. There are

combinations of pies that most of us have never even thought of, such as Fresh Plum and Port Pie, Apricot Mango, or Carrot Custard Pie. The variety is very nice. You have a lot to pick and choose from and can mostly navigate around foods you don't like or can't have. He includes hand-pies, refrigerator pies, and ice cream pies as well as the traditional fruit, nut, berry, custard, chiffon, chess, and cream pies. So far, I have tried the Spiced Indian Pudding Pumpkin Pie and it was very good. I bought the Kindle version and the only problem I've had with it seems to be some navigation issues. Clicking on some of the pie titles (mostly the ones that are 2 lines), leads to the index, which is not clickable. You have to page through to these recipes, and then, if you like it, bookmark it. It's a little annoying, but manageable, and if you are reading page by page it bypasses the problem anyway. The rest of the navigation works fine and it has happened with just a few recipes so far. This is a very readable pie book, his writing style is very friendly and accessible and he's extremely knowledgeable. I think it would be a valuable addition to anyone's pie library whether you purchase the actual book or the Kindle version.

I have read this book front to back... and then back to front. I started out as a neophyte baker- I am now a proud graduate of the pie academy, and am baking pies up a storm. Not an expert yet, but on the way. I really appreciated the mix of the science of baking, along with the reflections, insights, and tips for each pie. Check out the book, then the website, then enroll in the pie academy. It's worth it!

I just LOVE this book!!! I'm back to making pies to my hearts content (and my husband's!) and so far every one I've made has been a winner. For me to even think about turning on the oven at this time of year there must be some pretty strong incentive and this book offers it. Thanks Ken :)

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