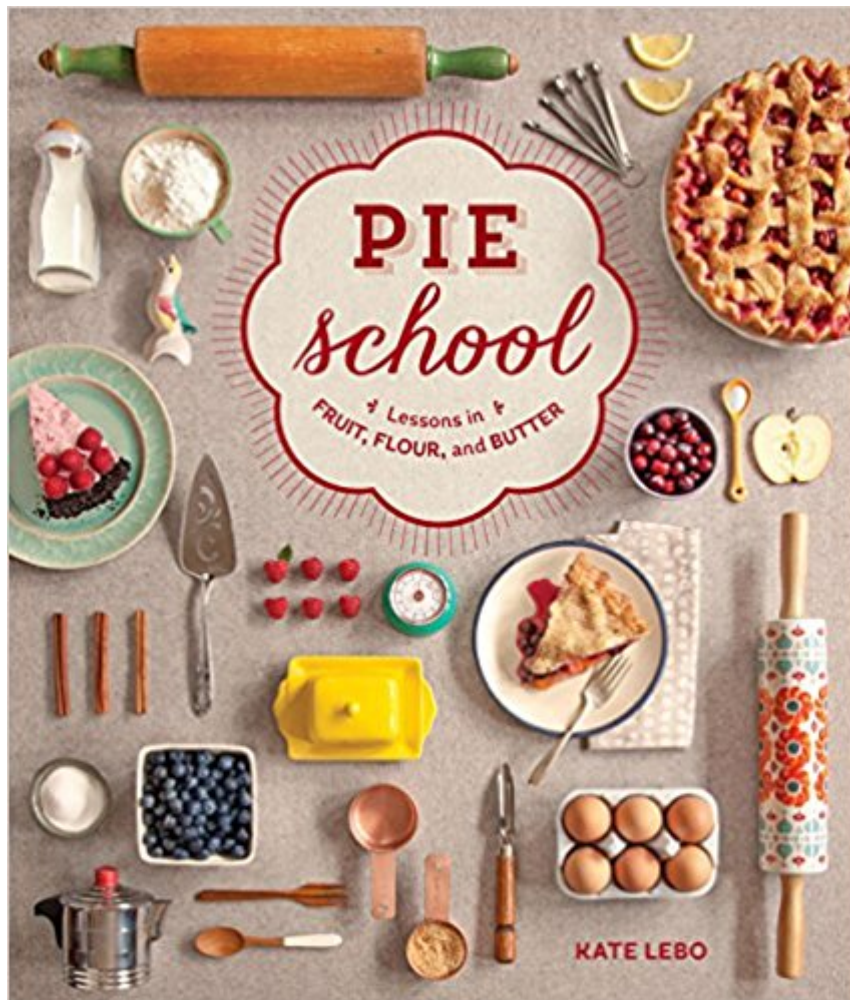


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Pie School: Lessons In Fruit, Flour & Butter



Synopsis

Unlock the secret to baking the perfect crust, and everything else is easy as pie. Seattle literary and culinary darling Kate Lebo shares her recipes for fifty perfect pies. Included are apple (of course), five ways with rhubarb, lemon chiffon, several blueberry pie variations, galettes, and more. Learn the tricks to making enviable baked goods and gluten-free crust while enjoying Kate Lebo's wonderfully humorous, thoughtful, and encouraging voice. In addition to recipes, Lebo invites readers to ruminate on the social history, the meaning, and the place of pie in the pantheon of favorite foods. When you have mastered the art, science and magic of creating the perfect pie in Pie School, everyone will want to be your friend.

Book Information

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Customer Reviews

If actual school was as fun as Pie School, no one would ever play hooky. Kate Lebo has written a wonderful book celebrating the craft of baking fruit pies. Pie School is equal parts sassy and poetic, as sweet as a perfectly ripe peach with just the right balance of acerbic wit. "Becky Selengut, author of Good Fish Kate Lebo is the teacher we all wanted in school, her kitchen a classroom for lessons in life. Sure, there's plenty of instruction here on the tasty metaphysics of fruit, flour, and butter. But good pie is so much more—it's imagination and art and love. Hooray for Kate Lebo and Pie School." Langdon Cook, author of The Mushroom Hunters "Everyone should have a baker in their life—they are the sorts of friends worth cultivating. Treat your baker right (or encourage one into action) with a copy of Pie School, local author Kate Lebo's ode to all things flaky and sweet. The book promises "Lessons in Fruit, Flour & Butter" and it does not disappoint. Pie can be intimidating, but Lebo demystifies and charms in this beautifully designed volume. It's the sort of

school we would all be eager to attend.â *Edible Seattle* *Pie School: Lessons in Fruit, Flour & Butter* brings the lessons from [Kate Lebo's] baking classes to print with the same flair, wit, and enthusiasm in a book as rewarding to bake from as it is to read.â *Largehearted Boy* [Kate Lebo's] no-nonsense approaching to teaching, her poetic language, and swoon-worthy fillings make this a delightful and delicious read.â *Mom.me* In Kate Lebo, you have a passionate, knowledgeable, unintimidating teacher who advocates intuition, interpretation, imagination and relaxation while making pie. Her friendly, encouraging voice speaks to nervous novices as well as experienced bakers looking for a fresh fix.â *Jamaica's Alphabet Soup* There are certainly bigger books on pie, but Lebo's attention to detail and lighthearted delivery make this one a pleasure.â *The Seattle Times* This recipe book reaffirms a dedication to craft, brevity, and economy in both recipe and writing as a deeply connected physical and loving physical labor. The best recipes themselves are a work of art. This reviewer knows the power of such a book, where her own mother has already copied some of these recipes, and friends have begun to eye up this reviewer's copy of *Pie School*, thinking of what pies they, too, can recreate or invent anew.â *The Los Angeles Review* In her new book filled with recipes for perfect crust, fifty different pies, and ruminations on the art, science, and significance of pie making, [Kate Lebo] opens her *âPie Schoolâ* to everyone just in time for the holidays, inviting bakers everywhere to use their senses to turn pie into much more than just a dessert.â *University Book Store* If you're intimidated by baking, Kate will hold your hand and walk you through the process. *Pie School's* recipes are classics with modern twists and the writing will engage you and keep you wanting to learn more. This is a great book for any any cookbook collection.â *The Hungry Traveler* Abbreviating her in-person, face-to-face pie-making course for the benefit of us all, Lebo is all about the how-tos of the handmadeâ no food processors, no other kitchen machines, and certainly no store-bought prepackaged ingredients. The writing itself is almost enough to seduce. Who can resist, "You'll know the filling is just right when you don't want to stop eating it" and "Nectarines are peaches with a recessive gene for baldness?" Her book is packed with common sense as well as handy tidbits, many explained and photographed in step-by-step fashion at the front of the book, ranging from how to make a piecrust by hand to how to make "assembly-line" baked goods. Once satisfied that she has taught the basics, Lebo regales with around 40 specific pie choices, imparting lots of advice geared to each pie. For example, she uses leaf lard, a purer fat that pads a pig's kidneys, for her apple pie. And demerara sugar is the preferred topping. A few of her other tempting selections include blue goose pie, mumbleberry (mixed berry) pie, and raspberry chiffon pie with chocolate cookie crust.â *Booklist* "Everything you need for cherry pie."â *South Sound Magazine*

KATE LEBO is an award-winning baker and writer. After earning her MFA from the University of Washington, Kate opened her pastry academy, Pie School, in Seattle, WA.

This book is well worth the money. And for a cookbook it is a fun read, as Kate makes pie baking a fulfilling life experience. I have struggled for 50 years to make good piecrust. When I was a child my mother hated to cook, but money was tight so mom could make a None Such Mincemeat pie for 10 cents so we ate lots of pies. My mom had extremely cold hands and hating to cook she gave the flour, salt, Crisco and water a quick stir or two with her hands and we had piecrust that was flaky and wonderful. However, I love to cook and bake and spent way too much time kneading the crust into an inedible piece of plaster of Paris. Kate has shown me the secret to really good crust, with good commentary and photos. I have made several apple pies and even one as a gift. Helped my granddaughter learn to make an apple pie on FaceTime and she was told by a friend, "That's the best apple pie I've ever eaten." Thanks to Kate !!!!

This book was a Christmas gift and I loved it. I loved the recipes and the many pictures to go along with the recipes. I loved it so much I sent a copy to my sister who loves to make pies and she loves the book as well.

If Kate Lebo's hands-on pie making class comes to your town, sign up immediately! I highly recommend it. She is a great teacher and shared her tried and tested secrets to making the best, flakiest pie crust. I made the best Sour Cherry, lattice top pie in her class. Her recipes work and what I love best is her more casual approach to pie making...a little more art to the science of baking. The two best take-away tips are: how to use one's hands to feel when the flour and butter are properly blended, and add to lemon juice if the flavors are a bit flat.

This was a gift for my daughter-in-law who enjoys baking. She likes this author's recipe for pastry.

I love this book! it really shows you how to make pie dough and put together flavors! So far I have made the peach blueberry Pie, The whiskey maple pecan pie and the lemon chiffon pie. They all turned out great! So worth following all the steps in this book

Go to Pie School, learn Kate's techniques, follow her advice, enjoy her wit and embrace the recipes

she graciously shares in this book. For Pi Day 2017, I made Blueberry Maple filling with the All Butter Crust recipe which my family (critics every one) raved over. I was a pie baker before owning this book, on my way to becoming a Pie Master. Thank you, Kate!

This book seriously up'd my pie making game! Each of the pies that I've made get rave reviews. No one can believe they were made from scratch.

This is where you go when you want to learn Pie!

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