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First Prize Pies: Shoo-Fly, Candy Apple, And Other Deliciously Inventive Pies For Every Week Of The Year (and More)



Synopsis

Allison Kave made pies as a hobby, until one day her boyfriend convinced her to enter a Brooklyn pie-making contest. She won. In fact, her pies were such a hit that she turned pro. People can't get enough of her Bourbon Ginger Pecan pie, her whimsical Root Beer Float Pie, her addictive Chocolate Peanut Butter Pretzel Pie. And the crusts--oh, the crusts!--are so impossibly flaky, so utterly delicious, that pie eaters around the world will rejoice that Allison has at last divulged her techniques and tips. Organized by month, the book includes pies for every sweet tooth, from inventive pies like Chocolate Lavender Teatime to old-school comfort pies like Candy Apple.

Book Information

File Size: 34974 KB

Print Length: 224 pages

Publisher: Stewart, Tabori & Chang (March 11, 2014)

Publication Date: March 11, 2014

Sold by:Â Digital Services LLC

Language: English

ASIN: B00I2XQGKA

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #560,693 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #58

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Baking > Pies #144 inÂ Books >

Cookbooks, Food & Wine > Baking > Pies #244 inÂ Kindle Store > Kindle eBooks > Cookbooks,

Food & Wine > Special Occasions > Seasonal

Customer Reviews

While I own a collection of cookbooks, I needed one filled with recipes just for pies, and homemade pie crusts. My daughter and I chose this cookbook out of several, and are extremely satisfied with it. We are amazed by the top quality of this book, and all the information it offers. It is also a very enjoyable book, packed with inspiring stories. The Introduction tells the story of how and where it all began, with a love for cooking and baking, passed down from one generation to another. The

delightful stories take the reader to many places across the globe, and shows you about the family inspiration of baking in New York, from winning pie-baking contests, to becoming a famous culinary business owner. Allison Kave gives information on the essential kitchen needs and tools to have on hand. In addition, the author shares her own pie secrets with helpful tips, and tricks. I learned a great deal on making a variety of mouth-watering pie-fillings, and crusts. We also learn how to create different mouth-watering toppings, and the essential ingredients to make perfect pies, and crusts. Some of the Key Ingredients for good pie crusts are: Flour; Sugar; Cream & Milk; Eggs; butter; Salt. Many of the ingredients needed for pie crusts are common. The Tools Of The Trade section, along with learning how to make many different types of pie crusts are very interesting. Some of the mouth-watering recipes include: Spiced Fig Pie; Chocolate Lavender Teatime Pie; Avocado Cream Pie; smoked Almond Pie; Sesame-Honey Pie; Lemon Cream Pie; Salty Caramel Pie; Strawberry Rhubarb Pie; Mint Julep Cream pie; and many more. A bonus for me was to learn how to make delicious, Candied Mint Leaves. They not only taste good, but are attractive on the toppings such as cream topping. We made the Toasted Coconut Cream Pie, which was divine. Our favorite so far was the Shoo-fly Pie. It was a sensation. I tasted this pie many years ago, when I visited Dutch Country in Pennsylvania with my children, while on vacation. It is known as an Amish cuisine, and I always wanted to get a recipe for it. We will update this review as we make new recipes, and I will be gifting this inspiring book to friends and family for the holidays. Highly recommended!

Without a doubt, this is the best pie book I have ever owned. I love making pies as a hobby, and my wife gave me this book on my birthday. I am simply blown away by this book. The pie recipes are spot on, and the crust recipes are dynamite. I thought I was making decent pies before I bought this book, but now I feel like my pies are over the top now. I cannot recommend this book more. Also, aesthetically, the book is really nice and has great pictures throughout. If you like making pies or want to learn, you will not be disappointed.

I've made the grasshopper, s'mores, lemon cream, apple and the nutella pies and, to be honest, I could write an essay on each one, but to sum them all up in a word: amazing. I like to throw BBQs. I work hard on the smoking the meat at each BBQ, but these pies have become the cherry on top. They are quickly starting to eclipse the pork shoulder and the brisket. I'm sure there are better pies than the ones I mentioned, but, honestly, I never get that far because everyone begs for the s'mores pie. Homemade graham cracker crust, homemade marshmallow fluff, chocolate ganache and then

you zap it with a little crème brûlée torch. What more could you want? I get more requests for that one pie than anything else I've ever made. Despite every stupid thing I've done in my life, I'm convinced my wife keeps me around and my mother-in-law loves me because of that pie alone. My personal favorite is the lemon cream. I like it so much I just forget to tell anyone else about it, so it's all mine! The pies are all great, but what I like about the book is that the recipes are completely original or are creative spins on old standards. It's entirely possible that someone might not like the s'mores pie, but I'm guessing you will come to one of two conclusions about that rare occurrence, you either failed to follow directions in making it or you will eventually discover that person has some dark secrets--there are bodies in the crawl space of their house or they are servants of the dark lord. One final note, my father-in-law is one of the pickiest people I've ever met and he was blown away by the grasshopper pie.

I love that the recipes are broken up by month to reflect what's in season and what's popular around those holidays. The recipes are fun - not your usual Pinterest collection. The pictures are beautiful. I also love the details showing how to get the perfect crust, among other helpful technique tips.

J'adore! So far I've made the candy apple pie and the butterscotch pie; both were fantastic. I love how the book is arranged by month, encouraging use of in-season fruits. My only (minor) complaint is a number of recipes call for very small amounts of expensive liquor or liqueur. Using scotch in the butterscotch pie did make it over-the-top delicious though.

I had some tart cherries a friend had given me so I knew I needed to make a pie. I used the traditional crust recipe from this book and sour cherry pie recipe as well. I made a beautiful lattice crust for it too. It was phenomenal. I will never use another recipe for that pie. The crust was easy and turned out beautiful too. Someone commented that my pie looked fake because it was so pretty. I'm an intermediate baker and pie crust has always scared me. Plus I don't own a food processor so I liked that the author suggests cutting the fats in by hand. I used a pastry blender and the crust was beautifully speckled with butter as Allison said it should be. I was so proud of how this pie turned out that I want to make another one from this book right away!

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