

The Little Book Of Pies: Sweet And Savoury Pies And Tarts For All Year Round

In the mid-1950s, legendary avant-garde composer John Cage and artist Lois Long created a truly marvelous object. Part artist's book, part cookbook, and part children’s book, Mud Book is a spirited, if not satirical, take on almost every child's first attempt at cooking and making. Through the humble mud pie—add dirt and water!—Cage and Long encourage children to explore their imagination and to get their hands dirty, and they offer this warning: "Mud pies are to make and look at, not to eat." A unique hybrid of art book, unconventional cookbook, and inspiration for young makers, this new edition of Mud Book will delight children and parents alike, and makes a charming gift for all ages.

Read Along or Enhanced eBook: Jack is very poor but an expert at making bean pies. One day he meets a very hungry giant, who, luckily, does not like the taste of people.

Shares recipes for pies, cakes, cookies, and breads, including cocoa muffins, apple pie with port and cheddar cheese crust, and sugar cookies.

Whether you're entertaining garden sprites, feeding a regiment of toy soldiers, or simply whiling away a lazy afternoon, Mud Pies and Other Recipes is the only make-believe cookbook you'll ever need. With Marjorie Winslow's timeless guide on hand, you'll never be at a loss for something to do in your backyard or by the seashore; you'll be busy scooping up sand (a filling for Stuffed Sea Shells), hunting for flower petals (they make lovely hors d'oeuvres), and collecting raindrops (essential for brewing up Fried Water). The book is organized by course, and includes a general discussion of yard cookery along with detailed ingredient lists, methods for preparation, and helpful serving suggestions. And on every page, Erik Blegvad's delightful pen-and-ink drawings ensure that Mud Pies and Other Recipes is a feast for the eyes as well as the imagination.

Good Housekeeping the Little Book of Baking

Drums, Girls, and Dangerous Pie

Mud Pies and Other Recipes

Pies Are Awesome

Jack and the Bean Pie

Apple Pie

It was the perfect summer. That is, until Jeremy Ross moved into the house down the street and became neighborhood enemy number one. Luckily Dad had a surefire way to get rid of enemies: Enemy Pie. But part of the secret recipe is spending an entire day playing with the enemy! In this funny yet endearing story, one little boy learns an effective recipe for turning your best enemy into your best friend. Accompanied by charming illustrations, Enemy Pie serves up a sweet lesson in the difficulties and ultimate rewards of making new friends.

"A Betty Crocker book"--Page 4 of cover.

"An excellent resource for home bakers looking to up their pie game." - Publishers Weekly, starred review
"The wide-ranging, well-curated mix of classic and contemporary recipes and expert advice make this an essential primer for avid home bakers." - Library Journal, starred review
"Readers will find everything they'd ever want to know about making pie, and even the dough-fearful will feel ready to measure, roll, and cut." - Booklist, starred review
"Fear of pie? Ken Haedrich to the rescue. Pie Academy takes you through everything pie related — perfect crusts, fillings, crimping techniques, blind baking, lattice toppings and more." — Kathy Gunst, coauthor of Rage Baking and resident chef for NPR's Here and Now
"A true baker's delight."— Amy Traverso, Yankee magazine food editor and author of The Apple Lover's Cookbook
Trusted cookbook author and pie expert Ken Haedrich delivers the only pie cookbook you'll ever need: Pie Academy. Novice and experienced bakers will discover the secrets to baking a pie from scratch, with recipes, crust savvy, tips and tutorials, advice about tools and ingredients, and more. Foolproof step-by-step photos give you the confidence you need to choose and prepare the best crust for different types of fillings. Learn how to make pie dough using butter, lard, or both; how to work with all-purpose, whole-wheat, or gluten-free flour; how to roll out dough; which pie pan to use; and how to add flawless finishing details like fluting and lattice tops. Next are 255 recipes for every kind and style of pie, from classic apple pie and pumpkin pie to summer berry, fruit, nut, custard, chiffon, and cream pies, freezer pies, slab pies, hand pies, turnovers, and much more. This beast of a collection, with gorgeous color photos throughout, weighs in at nearly four pounds and serves up forty years of pie wisdom in a single, satisfying package.

"A close-up look at how wartime chaos affects a tight-knit group of women living on Hawaii in 1944 at the height of Pacific combat.... [Violet's] journey overcoming her trials and grief through friendship, family, and romance is a story of strength and perseverance."—Booklist
Violet Iverson and her young daughter, Ella, are piecing their lives together after the disappearance of her husband. As rumors swirl and questions about his loyalties surface, Violet believes Ella knows something. But Ella is stubbornly silent. Something—or someone—has scared her. With the island overrun by troops training for a secret mission, tension and suspicion between neighbors is rising. To get through the difficult days, Violet bands together with her close friends and they open a pie stand near the military base, offering the soldiers a little homemade comfort. Try as she might, Violet can't ignore her attraction to the brash marine who comes to her aid when the women are accused of spying. Desperate to discover the truth behind what happened to her husband, while keeping her friends and daughter safe, Violet is torn by guilt, fear and longing as she faces losing everything. Again.
"A Bittersweet story of cinematic proportions."—BookPage

Pies from Nowhere: How Georgia Gilmore Sustained the Montgomery Bus Boycott

Sweet and Savoury Pies and Tarts For All Year Round

Everything You Need to Know to Bake Perfect Pies

Adorable and Delicious Recipes for Your Favorite Treats

The Little Book of Cottagecore

The Little Book of Cardiff

60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it's whoopie pie time! Everyone is falling in love with America's classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley's famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the components for more than two dozen distinctive, flavorful whoopie pies: • Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese • Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream whoopie pies • Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana Cream Pie with Vanilla Custard Cream • Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream • Holiday-themed desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also includes a handful of Claire Ptak's other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macaroons. Praise for The Whoopie Pie Book "An absolutely gorgeous book by my favorite cake maker in the whole world." —Jamie Oliver "Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject." —Alice Waters

Legendary Recipes from Virginia's Queen of Pie Mrs. Rowe, known fondly as "the Pie Lady" by legions of loyal customers, was the quintessential purveyor of all-American comfort food. Today her family carries on this legacy at the original Mrs. Rowe's Restaurant and Bakery in Staunton, Virginia, as well as at the new country buffet. The restaurant's bustling take-out counter sells a staggering 100 handmade pies every day! With the pies being snapped up that quickly, it's no wonder that Mrs. Rowe urged her customers to order dessert first. In Mrs. Rowe's Little Book of Southern Pies, recipes for Southern classics like Key Lime Pie and Pecan Fudge Pie sit alongside restaurant favorites like French Apple Pie and Original Coconut Cream Pie. Additional recipes gathered from family notebooks and recipe boxes include regional gems like Shoofly Pie and Lemon Chess Pie. With berries and custards and fudge--oh my!--plus a variety of delectable crusts and toppings, this mouthwatering collection offers a little slice of Southern hospitality that will satisfy every type of sweet tooth--and convince even city slickers to take the time to smell the Fresh Peach Pie.

What s better than small treats? Eating with your hands! This enticing cookbook delivers on both counts in one adorable package. Pie-lovers everywhere will be thrilled to find their favorite recipes plus fabulous new creations. Savory pies also make an appearance: grab a Bacon, Egg, and Cheese Breakfast Pie on the way out the door in the morning! Ideal for beginning and seasoned bakers alike (a chapter on crusts offers all the instruction anyone needs to make delicious, flaky pastry with ease!), Handheld Pies proves that good things definitely come in small packages.

Whoopie pies could be declared the official Maine dessert, and many assert that the rotund chocolate confection originated there, although Pennsylvania actually has a an equally strong claim to that honor. No matter-aficionados in both locales never tire of the giant sandwich cookies, and the comfort-food treats are enjoying a renaissance as bakeries offer gourmet versions on the Internet. This little book is a wide-ranging, lighthearted look at whoopie pies and the folks who love them. This book contains 16 recipes including healthy, gluten-free, and zucchini whoopie pies!

Puppy Pie

Mrs. Rowe's Little Book of Southern Pies

Handheld Pies

Tiny Pie

Over 100 Recipes, from Savory Fillings to Flaky Crusts

The Four & Twenty Blackbirds Pie Book

The secrets behind Dani Cone's signature handmade, all-natural miniature pies are revealed for the first time inside 'Cutie Pies: 40 Sweet, Savory, and Adorable Recipes'. Whether you're enjoying a Piejar as a tasty afternoon treat, or looking for a fun and impressive dinner party dessert, 'Cutie Pies' provides the perfect morsels to satisfy sweet and savoury cravings alike. Inside 'Cutie Pies', Cone presents 40 exclusive recipes inspired by the unique line of compact pastries she serves at her Seattle-based Fuel Coffee and High 5 Pie locations. Sweet, one-of-a-kind treats like a Mango-Raspberry-Lemon Piepop mingle with savoury recipes like Cone's Curry Veggie Piejar, all in a distinct and delightful design.

Samuel, a very hungry boy, joins a pie-eating contest at the park.

Making a delicious pie has never been easier with this extensive cookbook from the popular Chicago bakery. When Paula Haney first opened the Hoosier Chicago bakery. When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. But with a line around the block, Paula realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago 's most delectable pies ever since. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co. 's cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go. Praise for the Hoosier Mama Book of Pie " Paula Haney . . . just put out a massive cookbook with her recipes . . . and it 's something very special. The almost-400-page tome details Hoosier Mama 's opening and development, as well as Haney 's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to execute. " —Marah Eakin, The AV Club " Everything you could possibly want to know about proper pie making is covered . . . No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you 've ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you. " —Serious Eats, naming Hoosier Mama a top dessert cookbook of 2013

Five-year-old Jenny loves apple pie almost as much as she loves her puppy, Sam. When Jenny celebrates her birthday, the special pie she makes for Sam surprises the whole party, including Jenny herself. This heartwarming tale of a girl and her dog will appeal to anyone who loves birthday parties, puppies, and pie—and that means everyone! Author Jay Williams, an award-winning novelist and recipient of a Guggenheim Fellowship, is the creator of the Danny Dunn young adult adventures. His books for children have been praised by the Boys' Club of America and the Pacific Northwest Library Association. Puppy Pie is the first book by illustrator Wayne Blickenstaff, a prominent advertising artist. His daughter, wife, and family dog modeled for the charming, realistic illustrations that appear on every page. www.doverpublications.com

Elevated Sweet and Savory Recipes for Every Occasion

Island of Sweet Pies and Soldiers

Mini Pies

Transform Your Favorite Pies into Works of Art

Totally Pies Cookbook

A World of Dumplings: Filled Dumplings, Pockets, and Little Pies from Around the Globe

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. “Everything you want in a pie cookbook: careful directions, baker’s secret tips, inspired combinations, and a you-can-do-it attitude.”—Chicago Tribune IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city’s east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don’t have money in their pockets can simply cash in a prepaid slice from the “pie it forward” clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski’s charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won’t be able to resist this book.

From first-time novelist Jordan Sonnenblick, a brave and beautiful story that will make readers laugh and break their hearts at the same time. Thirteen-year-old Steven has a totally normal life: he plays drums in the All-Star Jazz band, has a crush on the hottest girl in the school, and is constantly annoyed by his five-year-old brother, Jeffrey. But when Jeffrey is diagnosed with leukemia, Steven’s world is turned upside down. He is forced to deal with his brother’s illness and his parents’ attempts to keep the family in one piece. Salted with humor and peppered with devastating realities, DRUMS, GIRLS, AND DANGEROUS PIE is a heartwarming journey through a year in the life of a family in crisis.

Grandma Cat bakes an apple pie that is heartily enjoyed by her family as well as the Mouse and Ant families that live nearby.

Pumpkin pie, apple pie, cherry pie... You know the classics, but you've never tasted them like this before. The recipes in this handy pocket-size cookbook put a new crust on old favorites, offering fresh and unique pie recipes for all occasions, like a mouth-watering Mocha Tart, a Pear Almond Tart, and a Chicken Potpie with Beer-Batter Crust. They're so delicious; no one can eat just one slice!

The Whoopie Pie Book

Hungry Fox and the Midnight Pies

40 Sweet, Savory, and Adorable Recipes

60 Irresistible Recipes for Cake Sandwiches Classic and New

Pie Academy

Pie All the Time

Discover the joy of crafting small, single-serving and handheld pies hot from the oven with this adorable collection of sweet and savory recipes. The flaky crust and delectable filling of traditional pie in the ultimate grab-and-go, fun-sized desserts-mini pies! Do you love the taste of pie but prefer the cute size of a cupcake? Then toss the pie pan, grab your muffin tin and open this book. With delicious recipes, easy-to-follow instructions and stunning color photographs, Mini Pies provides everything you need to bake these adorable miniature desserts with professional results. Featuring gourmet recipes for a range of fruit, custard, nut and savory delights, Mini Pies serves up hold in-your-hand, single-serving versions of all your favorites, as well as the authors' all-new creations, including: •Apple • Cherry • Strawberry • Pumpkin • Key Lime • Lemon Meringue • Chocolate Cream • Bourbon Pecan • Honey and Pine Nut • Dilled Spinach Quiche • Onion, Olive and Thyme Tart Whether you are baking a single batch to have around the house for your family or making a collection of different mini pies to offer guests at your next party, this book is packed with tips, tricks and techniques for creating crowd-pleasing mini pies. The authors guide you step-by-step through making the perfect crust, plus graham cracker, vegan, shortbread and gluten-free variations. “The cupcake is dead. Long live the pie!”-NPR’s Weekend Edition

What could be a more fun and delicious way to celebrate American culture than through the lore of our favorite foods? That's what John T. Edge does in his smart, witty, and compulsively readable new series on the dishes everyone thinks their mom made best. If these are the best-loved American foods—ones so popular they've come to represent us—what does that tell us about ourselves? And what do the history of the dish and the regional variations reveal? There are few aspects of life that carry more emotional weight and symbolism than food, and in writing about our food icons, Edge gives us a warm and wonderful portrait of America —by way of our taste buds. After all, "What is patriotism, but nostalgia for the foods of our youth?" as a Chinese philosopher once asked.

Authors David and Gareth take a trip through the places, peculiarities and past practices of Cardiff, stopping off to sample the culinary (and alcoholic) delights of the city along the way. From Clark’s Pies and a heaped helping of ‘Half and Half’ to the oddities of the ‘Kaairdiff’ accent, this fact-packed compendium reveals the contributions Cardiff has made to the history of the nation and recalls some of its famous faces – Shirley Bassey, Charlotte Church and Frank Hennessy amongst them – and popular attractions. This book is guaranteed to entertain, amuse and surprise everyone who picks it up.

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than The Book on Pie for the only book on pie you'll ever want or need.

Pie School

Deluxe Recipes

Mud Book

How to Make Pies and Cakes

Betty Crocker The Big Book of Pies

Elegant Pie

"A sweet collection of sixty recipes for pie from the famous family-owned Shenandoah Valley institution, Mrs. Rowe's Restaurant and Bakery"--Provided by publisher.

This stunning picture book looks into the life of Georgia Gilmore, a hidden figure of history who played a critical role in the civil rights movement and used her passion for baking to help the Montgomery Bus Boycott achieve its goal. Georgia decided to help the best way she knew how. She worked together with a group of women and together they purchased the supplies they needed-bread, lettuce, and chickens. And off they went to cook. The women brought food to the mass meetings that followed at the church. They sold sandwiches. They sold dinners in their neighborhoods. As the boycotters walked and walked, Georgia cooked and cooked. Georgia Gilmore was a cook at the National Lunch Company in Montgomery, Alabama. When the bus boycotts broke out in Montgomery after Rosa Parks was arrested, Georgia knew just what

to do. She organized a group of women who cooked and baked to fund-raise for gas and cars to help sustain the boycott. Called the Club from Nowhere, Georgia was the only person who knew who baked and bought the food, and she said the money came from "nowhere" to anyone who asked. When Martin Luther King Jr. was arrested for his role in the boycott, Georgia testified on his behalf, and her home became a meeting place for civil rights leaders. This picture book highlights a hidden figure of the civil rights movement who fueled the bus boycotts and demonstrated that one person can make a real change in her community and beyond. It also includes one of her delicious recipes for kids to try with the help of their parents!

Little Ellie the elephant is the only kid at a grown-up party. No one is paying any attention to poor Ellie, and she can't reach the food! Why must everything be for big people? Then to Ellie's surprise, she discovers a little chef mouse inside a hole in the wall, and he's filming a cooking show! Ellie can see that his sharp senses are key ingredients for a successful tiny pie. Will this be the perfect snack that's just her size? As an added treat, Alice Waters has contributed a delicious tiny apple pie recipe perfect for little hands (and big appetites)!

You don't need to be an experienced baker to turn out sweet sensations with these 55 triple-tested, no-fail recipes for cakes, cupcakes, cookies, pies, and tarts straight from Good Housekeeping's test kitchens. Tips from the pros and easy-to-follow directions ensure satisfying success. You'll find the classics plus new delectable treats, including Oatmeal Chocolate-Cherry Cookies, Chocolate-Almond Meringues, Strawberry Cheesecake Pie, Mango Tart, and more. Plus: perforated blank recipe cards for gift giving!

[A Baking Book]

The Book of Pie

The Little Book of Country Baking

All for Pie, Pie for All

More Pies!

The Little Book of Pies

Ever tried a Turkish borek? Swedish kroppkakor? How about Cajun meat pie? Acclaimed photographer Brian Yarvin has traveled to neighborhood kiosks, festivals, and restaurants in ethnic neighborhoods throughout the northeastern United States to bring more than 100 traditional dumpling and filled-pie recipes from places as near as Flushing, Queens, to as far away as Uzbekistan and beyond. Starting with the basics of dough making, steaming, and frying, Yarvin provides mouthwatering color photographs and step-by-step instructions so that anyone can recreate their grandmother's pierogi or street-food favorite at home, using ingredients from the local supermarket. Also included are tips for where to buy hard-to-find ingredients, and—if you just can't stand the wait of making your own—ethnic neighborhoods where you can find ready-to-eat dumplings.

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, Four & Twenty Blackbirds Pie Book contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be you mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Follow the timeline of pie, from the first pies to those of the present, with eye-catching illustrations and mouth-watering recipes sure to please. From making a delicious crust to crafting a delectably sweet or mouthwateringly savory filling, you'll be a pie master in no time with this handy cookbook. Each recipe is easy-to-follow, and with gluten-free options to choose from, you can enjoy pie (almost) guilt-free. This is the perfect gift for any pie lovers in your life.

A designer who's "turned pie crust decorating into an art form" shows how to embellish an ordinary crust—for a creation as beautiful as any cake (Martha Stewart). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust that makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals—offering the first guide to creating these stunning works of edible art. "[A] gorgeous cookbook...As the book progresses, so do your skills." —Taste of Home

The Book on Pie

The Hoosier Mama Book of Pie

Uncommon Recipes from the Celebrated Brooklyn Pie Shop

Master the Perfect Crust and 255 Amazing Fillings, with Fruits, Nuts, Creams, Custards, Ice Cream, and More; Expert Techniques for Making Fabulous Pies from Scratch

Cutie Pies

Read Along or Enhanced eBook

Unplug, relax, and return to the simpler life with these easy, step-by-step ideas for your favorite cottagecore activities including baking from scratch and easy container gardening. Returning to the simpler life has never been easier. If you're craving the aroma of freshly baked bread, spending more time in nature, or seeing the sunlight filtering through homemade curtains, then cottagecore is for you! The Little Book of Cottagecore helps you make simple living a reality with delightful cottagecore activities you can enjoy no matter where you live. Whether you're interested in baking pies from scratch, basic sewing and cross stitch, gardening, beekeeping, or making candles and soaps, this book is full of fun, hands-on activities that make it easy and enjoyable to unplug from modern life. Full of step-by-step instructions and homegrown inspiration, you'll find fun, practical ways to enjoy rustic and relaxing cottagecore activities in your everyday life.

From Cozy Classics to New Twists on Holiday Favorites, It's Always Time For Pie Whether you're craving a comforting favorite or an exciting new flavor, a celebratory indulgence or a quick treat, the answer is always pie!and this collection is your ultimate guide. Taylor Harbin, creator of the blog All Purpose Flour Child, shares an outstanding variety of recipes that guarantee pie perfection, from no-fuss crowd-pleasers to achievable masterpieces. Taylor's easy method produces a crisp, flaky crust every time, and her simple, unique fillings are as effortless as they are delicious. Whether you're a beginner or a seasoned baker, Taylor's fun, approachable directions, flavored crusts and creative combinations are sure to have you rushing to roll out your dough. You'll find traditional pies, like Wild Blackberry Birthday Pie and Papa's Golden Pecan Pie, and familiar classics reimaged into pie form, like Beef Bourguignon Skillet Pie and Mocha Coconut Cream Pie. You'll also discover unique and inventive flavors, like Aperol Citrus Creamsicle Pie, Roasted Cherry Tomato Bloody Mary Galette and Swedish Cardamom Roll Hand Pies, that will show you just how versatile pie can be.

World-renowned pie artist Jessica Leigh Clark-Bojin shares her easy, approachable, and never-before-seen pie art techniques, delicious recipes, and 28 pie art designs centered around holidays and life occasions. Let pie baker extraordinaire Jessica Leigh Clark-Bojin take you by the oven mitt and spirit you away to a delicious, magical, new world of pie-sibilities in this first of its kind pie art book! Whether you are a master baker, a little pie-curious, or just want to drool over the pictures while you lounge in your fuzzy socks, Jessica will show you just how easy it is for you to become your own pie-ownering pie artist! The pie art projects in this book are centered around some of our most popular and cherished celebrations in the hopes that they will encourage you to develop your own tasty new traditions with friends and family. The ample step-by-step photos take you through Jessica's easy-to-follow, groundbreaking pie art techniques, while the friendly and funny (and a bit geeky) writing style encourages experimentation and creative discovery. With Pies Are Awesome, get ready to wow the pants off your crew at your next game night, baby shower, birthday party, or any of the social occasions that call for pie . . . which is, let's face it, all of them. From decorative patterns to more elaborate themes, the pie art designs in this book, ranging from easy to difficult, for novice and experienced bakers alike, include amazing-looking and -tasting pies to celebrate: Birthdays (children and adults) Weddings Baby Showers New Year's Eve/Day Super Bowl Lunar New Year Valentine's Day Pi Day St. Patrick's Day Easter Mother's Day Father's Day Fourth of July Bastille Day Diwali Halloween Day of the Dead Thanksgiving Hanukkah Christmas Pies Are Awesome also includes tricks for working with your own tried-and-true dough recipes and store-bought dough; modifications to personalize projects; and online resources for printable templates, pie communities, friendly challenges, and more.

Want to know how to make a pie? This little book of pie recipes packs a big punch in flavour and baking know-how. Comprehensive guidelines show how to make pastry - shortcrust, rough puff, tartlet and flaky; how to crimp, lattice or plait your pie for a perfect finish; and how to store and reheat your pies so that not a crumb of your pie making goes to waste. Savoury recipes include classics like Steak & Guinness Pie and Chicken, Leek & Bacon; seasonal treats like Waldorf Salad, Minute Picnic Pasties and Porky Pies; plus Mediterranean-inspired twists such as Italian Sausage & Pesto, French Onion Soup Pie, Lamb, Lemon & Oregano and Turkish Breakfast Pie. Indulgent sweet pie and tartlet recipes include classic Twin Peaks Cherry and Apple pies plus unique Honey & Walnut 3-Bite Pies and Chocolate, Date & Ginger Tart. Pies rule! They look good, taste good, and pie-maker Marika Gauci (who also runs the only Pie making workshops in London) shows just how to get glorious golden pies baking in your oven.

The Official Whoopie Pie Book

Sister Pie

Lessons in Fruit, Flour & Butter

Enemy Pie (Reading Rainbow Book, Children S Book about Kindness, Kids Books about Learning)

Dozens of Pint-Size Sweets & Savories

Classic Recipes for Cakes, Cookies, Breads, and Pies

When Fox smells yummy pies, will he use common sense or will his senses get him in trouble? Personal Health: The Five Senses.

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. From the Trade Paperback edition.

Traditional Skills for a Simpler Life

55 Homemade Cookies, Cakes, Cupcakes and Pies to Make and Share

The Recipes and Stories of a Big-Hearted Bakery in Detroit [A Baking Book]

Making Whoopies