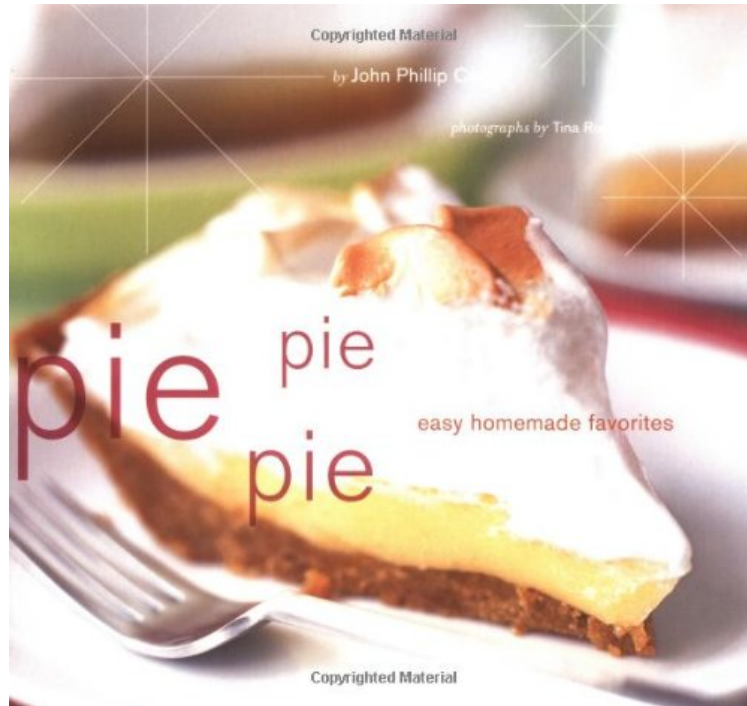


(Download) Pie Pie Pie: Easy Homemade Favorites

## Pie Pie Pie: Easy Homemade Favorites

*John Phillip Carroll*

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**John Phillip Carroll : Pie Pie Pie: Easy Homemade Favorites** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie Pie Pie: Easy Homemade Favorites:

1 of 1 people found the following review helpful. "He can bake a cherry pie quick as a cat can wink his eye."By Foster CorbinI bought this cookbook several years ago after it was listed as one of the NEW YORK TIMES best cookbooks of the year. But I only thumbed through it, glancing at some of the recipes and pretty photographs since I usually bake cakes rather than pies. I had occasion recently, however, to bake my first cherry pie ever and chose the recipe from this book. The results were simply out of this world. I have never tasted a better cherry pie ever anywhere. My friends with whom I shared it agreed as well. And the recipe is so easy you could practically do it sleepwalking. Pitting the cherries takes time but requires no culinary skills that I am aware of. ( I purchased a pitter from a cooking store that pits four cherries at a time.) I was all prepared to recommend this entire cookbook with no qualifications based on one recipe until I came across the shaker lemon pie recipe (pp. 52-53). It is the same recipe I used years ago that produced a pie that was essentially inedible. I believe the problem is that you use three entire lemons sliced very thinly. The whitish membrane-- or whatever it is called-- is extremely bitter. No amount of ice cream or whipped cream could save that dog of a dessert so let the baker beware. There are several other recipes that look interesting, however: pineapple apricot pie, apple cranberry pie, deep-dish berry pie, peach pie (with fresh peaches of course) and rum raisin cream cheese pie-- to name a few. On the other hand, I did not see a recipe for lemon meringue pie; and no pie cookbook is complete without it. Finally the recipe for pie dough using boiling water is most intriguing.4 of 4 people found the following review helpful. My Favorite CookbookBy K. WoodsThis is a truly wonderful book. I make many pastries and pies for my family and friends, and every recipe I've used from this book has been a smash hit! The apple pie,

berry pie, pear pie, coconut custard pie, chocolate walnut pie, and many more have been completely devoured by those I've given them to. Also, there is a section about crust making that has the best recipe for a basic pie crust. People always comment on how particularly crispy and flaky my crust is. There is also a small section on different sauces for the pies. The butterscotch sauce on the apple pie is divine! I just purchased a copy of this book for my mother-in-law who keeps asking where each of my delicious pie recipes come from. I absolutely recommend this book! 10 of 0 people found the following review helpful. Yummy Pie recipes! By Carol G. Nye I have just gotten into this cookbook. My sister got it because it had a pie crust recipe she thought would "work" in the desert. I have been reading the one-crust pie fillings. There are many that sound delicious, and even some without nuts, for my feller who had bad extractions, this fall. He will be happy to "test drive" a few recipes.

Nothing says home sweet home like the aroma of a freshly baked pie. And with the voice of an old friend, author John Phillip Carroll teaches foolproof methods for making the delicious tried-and-true favorites that top every pie lover's list, plus some exciting new flavor sensations. The buttery golden streusel on the Apricot Crumble Pie will give Grandma's a run for her money. For a new twist on an old classic, drop a fork in a chilled slice of Butterscotch Cream Quince Pie with its spicy gingersnap crust. Fudge Brownie Pie takes the cake as a hip new treat for a kid's birthday party. Recipes for seven different types of crust ('cause one just isn't enough) plus simple toppings like meringue and chocolate fudge sauce ensure that each pie is perfect, from bottom to top. Apple or Key Lime, Caramel Custard or Mile-High Strawberry they're all as easy as Pie Pie Pie.

From Publishers Weekly Another addition to the recent spate of single-subject cookbooks, this volume takes the trend to a monomaniacal extreme. Offering 60 variations of pies-fruit-filled, cream, custard, chiffon or "candy"-this compilation focuses entirely on dessert; no savory pies or tarts confuse its mission. But the recipes are easy to follow and generally appealing: a Maple Nutmeg Custard Pie is decadently sweet and eggy, and an old-fashioned Peach Pie tastes like the essence of summer. Moreover, it's comforting to find recipes for certain heirloom pies, like the Chess and the Tyler, named for John Tyler, the 10th president of the United States. This cookbook has its tics, however. Only some of the pies are photographed, leaving the appearance of the Chocolate Tweed Pie and the Date Bar Pie entirely up to the reader's imagination. The recipe for Cranberry Mincemeat Pie gives no instructions on how to prepare mincemeat. And the author tends to overexplain the obvious, reminding his audience that before buying a large rolling pin, one should make sure one's "work area allows... ample room to maneuver," and that pie pans are also called pie plates and pie dishes. This is information that the true pie-lover surely already knows. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author John Phillip Carroll is an avid cook and baker. When he is not testing and writing pie recipes, he works on projects for various California marketing boards. He has written for numerous publications, including the Williams-Sonoma catalog. He lives in San Francisco. Tina Rupp is a New York based photographer whose work has appeared in several cookbooks as well as in Food Wine , Martha Stewart Living , and Real Simple .