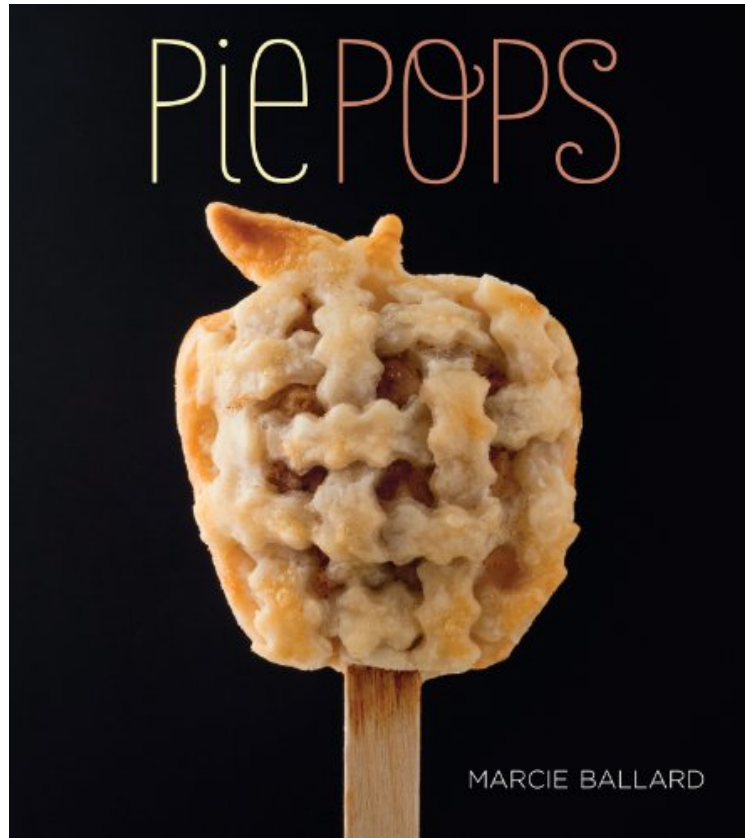


(Get free) Pie Pops

Pie Pops

Marcie Ballard

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Marcie Ballard : Pie Pops before purchasing it in order to gage whether or not it would be worth my time, and all praised Pie Pops:

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Simple recipes for sweet and savory bitesFrom the frozen treats we look forward to during the hot days of summer to all-day suckers, hot dogs, and even cake, everything tastes better on a stick. So why not pie? Pie Pops are just that, mini pies on a stick that will appeal to both young and old alike. With simple recipes and ingredients that include sweet and savory fillings, people of all ages will appreciate this simple, portable way to enjoy traditional American classics such as: Apple, Razzleberry, Lemon Meringue, Chocoholic, and more. Easy-as-pie!Marcie Ballard enjoys creating her own versions to add excitement and a delish factor. With a desire to share her secrets on how to make

these tasty treats, the best tip is: keep it simple. She has a desire for sharing with friends or family how she made the tasty treats and the secret she has learned is to keep it simple. Pie Pops is her first book. She lives in Utah.

From the Inside Flap From the frozen treats we look forward to cooling off with during the hot days of summer to all-day suckers, corn dogs, and even cake, everything tastes better on a stick. So why not pie? Pie Pops are just that, mini pies on a stick that will appeal to both young and old alike. With simple recipes and ingredients for sweet and savory bites, kids of all ages will appreciate this easy, portable way to enjoy traditional pie classics such as: Apple, Razzleberry, Lemon Meringue, Chocoholic, and more. Easy-as-pie! MARCIE BALLARD enjoys creating her own version of favorite recipes when it comes to cooking or baking to add excitement and the delish factor. With a desire to share her secrets with friends and family on how to make these tasty treats, her most important tip is to just keep it simple. Pie Pops is her first book. About the Author Marcie Ballard enjoys creating her own versions to add excitement and delish factors. With a desire to share her secrets on how to make these tasty treats, the best tip is: keep it simple. She has a desire for sharing with friends or family how she made the tasty treat and the secret she has learned is to keep it simple. Pie Pops is her first book. She lives in Utah. Excerpt. copy; Reprinted by permission. All rights reserved. Basic Pie Dough ~ Makes 1 9-inch crust ~ 1 1/4 cups flour Dash salt 1/2 teaspoon sugar 1/2 cup cold, unsalted butter cut into 1 inch cubes 3/4 tablespoons ice cold water Add flour, salt, sugar, and butter to bowl of food processor. Using the chopping blade pulse 5.6 times, or until mixture becomes crumbly and course. Do not over pulse. Add 1 tablespoon of water at a time pulsing mixture after each addition until dough starts to slightly stick together but is still a little crumbly. Remember, too much water will make the dough too hard to work. You should be able to see small pieces of butter in the dough. Remove the dough to a lightly floured surface. Mold mixture into a round disk, wrap in plastic, and place in refrigerator for at least 1 hour to set and chill. After dough has had time to chill, remove from refrigerator and let sit at room temperature for about 10 minutes. Roll dough out onto a lightly floured surface using a rolling pin that has been lightly dusted with flour. Roll out to 1/8-inch thickness. Powdered Sugar Icing ~ Makes 1 cup ~ 1 cup powdered sugar 1/4 teaspoon vanilla 1 tablespoon milk In a small bowl, mix all ingredients together until icing reaches a drizzle consistency. Variations: Add 1.2 drops food coloring of choice to make a colored icing. Add 2 tablespoons unsweetened cocoa powder for a chocolate icing. Substitute 1 tablespoon orange or lemon juice in place of milk. Substitute 1 .4 teaspoon maple extract in place of vanilla. Substitute 1 .4 teaspoon almond extract in place of vanilla.