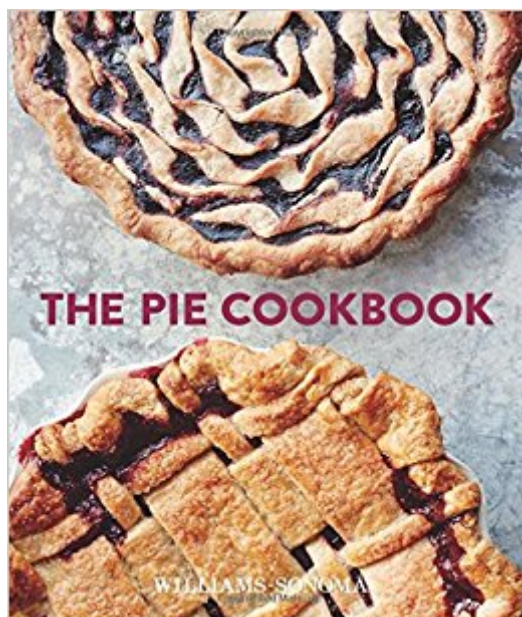


The book was found

The Pie Cookbook: Delicious Fruit, Special, & Savory Treats



Synopsis

Packed with over 35 recipes for sweet and savory pies, there's something for everyone in this compact yet comprehensive cookbook. *Pies: Delicious Fruit, Special, & Savory Treats* teaches home bakers how to make decadent and delicious treats. Mouthwatering photography, an illustrated how-to section on piecrusts, and tips and tricks for perfect baking round out this essential title for pie lovers. Whether you're an avid baker or just looking for a rainy day activity, the experts at the Williams-Sonoma Test Kitchen have you covered. Inside this inspiring volume, you'll find over 35 recipes for sweet and savory pies, as well as recipes for different types of piecrusts. Step-by-step photography and instructions illustrate how to make different types of decorative crusts, from fluted to braided to a modern lattice design. **Fruit Pies:** Salted Caramel Apple Pie, Lemon Meringue Pie, Gingered Peach-Blackberry, Cherry Slab, Orange "Creamsicle" **Special Pies:** S'mores Pie, Grasshopper Pie, Toasted Coconut Cream Pie, Meyer Lemon Buttermilk Chess Pie, Bananas Foster Cream Pie **Savory Pies:** Shepherd's Pie, Tamale Pie, Hot Pockets, Root Vegetable Potpie, Chicken Potpie Try your hand at these delicious recipes and many more with Pies!

Book Information

Hardcover: 104 pages

Publisher: Weldon Owen (October 25, 2016)

Language: English

ISBN-10: 1681881578

ISBN-13: 978-1681881577

Product Dimensions: 7.8 x 0.5 x 8.8 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 2 customer reviews

Best Sellers Rank: #145,582 in Books (See Top 100 in Books) #30 in Books > Cookbooks, Food & Wine > Baking > Pies #386 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. The Williams-Sonoma Test Kitchen spearheads the development of culinary content for the brand's catalog, website, blog, social media programs, cooking schools, and special

events.

Salted Caramel Apple Pie 2 recipes Basic Pie Dough, rolled into 2 rounds 1 1/2 cups (12 oz/375 g) granulated sugar 1 tablespoon, plus 1 teaspoon fresh lemon juice 1 1/2 cups (375 ml) heavy cream 2 teaspoons sea salt 5 lb (21/2 kg) Granny Smith apples, peeled, cored, and each apple cut into 8 slices 1/2 cup (3 1/2 oz/105 g) firmly packed light brown sugar 1/2 teaspoon cinnamon 1/4 teaspoon ground nutmeg 3 tablespoons cornstarch 1 large egg beaten with 1 teaspoon water Turbinado sugar, for sprinkling Flake sea salt, for sprinkling *Serves 8-10 1. Make the pie dough. Fit 1 dough round into a 9-inch (23-cm) deep-dish pie dish and trim the edges flush with the rim. Refrigerate for 30 minutes. 2. In a large saucepan over medium heat, combine the granulated sugar, 1/4 cup (60 ml) water, and the 1 teaspoon lemon juice. Cook until the mixture bubbles vigorously and turns a golden amber color, about 9 minutes. Remove from the heat and carefully add the cream, stirring until the sauce is blended. Stir in 1 1/2 teaspoons of the salt and let cool until just warm. 3. Meanwhile, preheat the oven to 350° F (180° C). 4. In a large pot over medium heat, stir together the apples, brown sugar, cinnamon, nutmeg, and the 1 tablespoon lemon juice. Cover and cook, stirring occasionally, until the apples are just tender, 10-12 minutes. Uncover and let cool to room temperature. Stir in the cornstarch, the remaining 1/2 teaspoon salt, and 3/4 cup (180 ml) of the sauce to the apple mixture and stir together; reserve the remaining sauce for serving. 5. Pour the filling into the crust. Place the remaining dough round over the filling, trim the edges flush with the rim, and press the top and bottom crusts together. Brush the crust with the egg mixture and sprinkle with turbinado sugar. Place the pie dish on a baking sheet. 6. Bake until the crust is golden brown and the filling is bubbling, about 1 hour, covering the top and edges with aluminum foil if they brown too quickly. Let cool on a wire rack for at least 4 hours, preferably overnight, before serving. 7. Reheat the reserved sauce over low heat until just warm. Sprinkle the pie with flake salt, slice, and serve with the sauce.

This was a gift i am sure the reciepent will love making all the different pies :)

Love it

[Download to continue reading...](#)

Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4)

PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) The Pie Cookbook: Delicious Fruit, Special, & Savory Treats The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes (Recipe Top 50's Book 85) The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes 32 No Bake Pie Recipes

– The Ultimate No Bake Pie Collection (Dangerously Delicious Pies – The Best Pie Recipe Cookbook Series 1) How to Bake a Pie: 37 Delicious Pie Recipes: Baking, Home Cooking, Pie Cookbook Baker's Secret Family Chocolate Treats Cookbook: 25 delicious, easy to cook, chocolate treats for the whole family to enjoy, including lots of bakers' secrets (Baker's Secrets Cookbooks) Sweet and Savory Fat Bombs: 100 Delicious Treats for Fat Fasts, Ketogenic, Paleo, and Low-Carb Diets Baking for Breakfast: Sweet and Savory Treats for Mornings at Home: A Chef's Guide to Breakfast with Over 130 Delicious, Easy-to-Follow Recipes for Donuts, Muffins and More Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie Circle of Friends Cookbook: 25 Savory Pie Recipes FAT BOMBS: 120 SWEET AND SAVORY KETO TREATS FOR KETOGENIC, LOW CARB, GLUTEN-FREE AND PALEO DIETS (keto, ketogenic diet, keto fat bombs, desserts, healthy recipes, fat bombs cookbook, paleo, low carb) Baking for Two: The Small-Batch Baking Cookbook for Sweet and Savory Treats Mug Recipes Cookbook : 50 Most Delicious of Mug Recipes (Mug Recipes, Mug Recipes Cookbook, Mug Cookbook, Mug Cakes, Mug Cakes Cookbook, Mug Meals, Mug Cookbook) (Easy Recipes Cookbook 1) Halloween Treats: Fun and Delicious Recipes For Halloween Parties, Dinners, Kids' Treats, and More Pie Iron Cookbook : The Ultimate Guide To Simple And Easy Pie Iron Recipes For Campfire Cooking Pie Iron Cookbook: 60 #Delish Pie Iron Recipes for Cooking in the Great Outdoors (60 Super Recipes Book 20) Amazing Whoopie Pie Recipe Book: 25 Different Ways Available in this Whoopie Pie Cookbook for you to Try! Fruit Infused Water: 98 Delicious Recipes for Your Fruit Infuser Water Pitcher

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)