



Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie

By Ken Haedrich

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The most comprehensive and straightforward book ever written on the topic, Pie is a complete guide to how easy it can be to make perfectly praiseworthy pies. Every recipe has been tested for success and features advice and tips specifically for that pie. Chapters include: "Berry Good Pies," "Rich, Sweet, and Simple: Chess, Buttermilk, and Other Custard Pies," "Personal Pies, Turnovers, and Other Little Pie Treats," and of course, the foundation chapter, "Pie Pastries and Crumb Crusts."

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Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie By Ken Haedrich Bibliography

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Editorial Review

Amazon.com Review

At 640 pages and nearly two inches thick, *Pie*, the big book with the shortest possible title, is difficult to read in bed. It's hard to hold up. It weighs on the stomach. But bed is where you will want to take it, night after night, following author Richard Haedrich's lead through fruit pies, berry pies, nut pies, custard pies, turnovers, ice cream pies, and more. Haedrich has the most reassuring voice in food literature, and his lifelong passion--the making and baking of all manner of pies--soon begins to fit the reader like new skin.

The first 60 pages are given over to general directions (for example, Haedrich is a firm believer in reading a recipe through to completion before lifting a finger; he rolls his dough on wax paper) and the making and shaping of crust. You will find everything you need to know about creating terrific pie crusts including a friendly pat on the back and the sage advice that great crust comes with experience. This is all but permission to bake several pies a week for the rest of your life. The 300 some recipes in *Pie* will help you on your way. There are 21 crust recipes alone, everything from that perfect flaky crust to Choco-Nut Press-In Pie Crust.

Ever hear of the Balaton, what sounds like the perfect pie cherry? Haedrich doesn't just give you a cherry pie recipe (there are actually nine), he tells you all about cherries (there's a box titled "Crash Course in Cherries"). And talking about cherries leads to talking about regions of the country, the people in the landscape, the fruit on the trees. You will travel endless miles of back roads with *Pie*. Haedrich feeds you information in easy bursts, like conversational asides, as recipe leads, as sidebars, as boxes, as how-to notes the author calls "Recipe for Success." In just the pages on cherry pie you'll find out about product sources, sanding sugar, pitting cherries inside plastic bags, lattice pie crusts, baking with kids, knotting cherry stems with your tongue, IQF (individually quick frozen fruit), and much more. And cherry pie isn't a chapter all its own, but a small part of the chapter called Summer Fruit Pies. All told there are 13 chapters in *Pie*.

Books like *Pie* don't happen overnight, or even over a year of nights. Haedrich didn't apply his considerable food writing skill to a subject he simply pulled off the shelf. While the tone may be easy going, there's nothing casual here about either the task or the accomplishment. *Pie* represents a considerable chunk of one man's life wedged between the covers of a book. The tens of thousands of bits and pieces of valuable information, quotes, lines of poetry, not to mention the recipes and careful instruction comes from years and years of both accumulation and winnowing down to the very best.

And all along, page after page, there's that implacably friendly, reassuring voice, leading, encouraging, enlightening. How often do you crack open a cookbook and wind up with a new best friend? Such is the nature of a great book. Such is the magic of *Pie* and Ken Haedrich. --*Schuyler Ingle*

From Publishers Weekly

No, that number's not a typo: here are 300 recipes for sweet pies, with fillings ranging from fruits to nuts, ice cream to custard. Haedrich, a cooking teacher and cookbook author (*Apple Pie Perfect*, etc.), shares an astonishing quantity of recipes, advice, pie history and musings on issues such as the butter vs. lard debate and his passion for sour cherries. His zeal and solid expertise make this book a worthy addition to the baker's bookshelf. There are 57 pages of information on pie crusts alone, but Haedrich's tone is clear and encouraging, as he addresses pie pans, rolling pins, pastry edges and more. The recipes range from All-Rhubarb Pie to more exotic offerings such as Watermelon Rind Pie and Carrot Custard Pie (Haedrich also includes 25 recipes for apple pie). Pie snobs, take note: each crust recipe gives instructions for making the

pastry by hand, with an electric mixer or in a food processor. Similarly, Haedrich assures readers it's all right to use frozen fruit. Intrepid pie makers will be pleased with the recommendations throughout for other cookbooks and magazines, and the list of resources includes useful information on baker's catalogues, fruit farms and nut growers.

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From [Booklist](#)

Every cook appreciates the irony behind "easy as pie." Anyone who's tried knows how challenging it can be to make a perfect crust and a perfect filling. Haedrich's comprehensive guide to this all-American dessert first confronts most cooks' greatest fear: pastry. Using explicit directions and multiple methodologies, Haedrich covers every version of piecrust, from those made with vegetable shortening to those with butter, lard, oil, and cream cheese. He also offers crumb-based and uncommon crusts, such as meringue shells used for angel pies. Complete pie recipes commence with an archetype: rhubarb, still referred to as "pie plant" in some communities. This seasonal delight gives way to cherry and all manner of plain and fancy summer berry pies before moving into more sophisticated fruits. Figs and the recently developed pluots appear in these recipes. Haedrich's nut pies go far beyond pecan pie, with walnut and hazelnut examples, and appeal to people looking for the ultimate in sweet richness. Haedrich doesn't neglect ever-popular cream pies, with plenty of coconut and chocolate delights. *Mark Knoblauch*

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Lee Durfee:

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Linda Pinkerton:

A lot of people always spent their particular free time to vacation as well as go to the outside with them

family members or their friend. Were you aware? Many a lot of people spent many people free time just watching TV, as well as playing video games all day long. In order to try to find a new activity honestly, that is look different you can read any book. It is really fun for yourself. If you enjoy the book that you just read you can spent all day every day to reading a reserve. The book Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie it doesn't matter what good to read. There are a lot of individuals who recommended this book. We were holding enjoying reading this book. In the event you did not have enough space to bring this book you can buy often the e-book. You can m0ore quickly to read this book from your smart phone. The price is not too costly but this book offers high quality.

James Snider:

Is it an individual who having spare time in that case spend it whole day through watching television programs or just lying on the bed? Do you need something new? This Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie can be the answer, oh how comes? A book you know. You are consequently out of date, spending your free time by reading in this brand-new era is common not a nerd activity. So what these guides have than the others?

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