# The book was found

# First Prize Pies: Shoo-Fly, Candy Apple, And Other Deliciously Inventive Pies For Every Week Of The Year (and More)





## Synopsis

Allison Kave made pies as a hobby, until one day her boyfriend convinced her to enter a Brooklyn pie-making contest. She won. In fact, her pies were such a hit that she turned pro.

### **Book Information**

Hardcover: 224 pages

Publisher: Stewart, Tabori and Chang (March 11, 2014)

Language: English

ISBN-10: 161769102X

ISBN-13: 978-1617691027

Product Dimensions: 9 x 1 x 9 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars Â See all reviews (83 customer reviews)

Best Sellers Rank: #53,054 in Books (See Top 100 in Books) #16 in Books > Cookbooks, Food &

Wine > Baking > Pies #75 in Books > Cookbooks, Food & Wine > Entertaining & Holidays >

Seasonal #141 in Books > Cookbooks, Food & Wine > Desserts

### Customer Reviews

While I own a collection of cookbooks, I needed one filled with recipes just for pies, and homemade pie crusts. My daughter and I chose this cookbook out of several, and are extremely satisfied with it. We are amazed by the top quality of this book, and all the information it offers. It is also a very enjoyable book, packed with inspiring stories. The Introduction tells the story of how and where it all began, with a love for cooking and baking, passed down from one generation to another. The delightful stories take the reader to many places across the globe, and shows you about the family inspiration of baking in New York, from winning pie-baking contests, to becoming a famous culinary business owner. Allison Kave gives information on the essential kitchen needs and tools to have on hand. In addition, the author shares her own pie secrets with helpful tips, and tricks. I learned a

great deal on making a variety of mouth-watering pie-fillings, and crusts. We also learn how to create different mouth-watering toppings, and the essential ingredients to make perfect pies, and crusts. Some of the Key Ingredients for good pie crusts are: Flour; Sugar; Cream & Milk; Eggs; butter; Salt. Many of the ingredients needed for pie crusts are common. The Tools Of The Trade section, along with learning how to make many different types of pie crusts are very interesting. Some of the mouth-watering recipes include: Spiced Fig Pie; Chocolate Lavender Teatime Pie; Avocado Cream Pie; smoked Almond Pie; Sesame-Honey Pie; Lemon Cream Pie; Salty Caramel Pie; Strawberry Rhubarb Pie; Mint Julep Cream pie; and many more. A bonus for me was to learn how to make delicious, Candied Mint Leaves. They not only taste good, but are attractive on the toppings such as cream topping.

### Download to continue reading...

First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Speak in a Week! Italian Week Two [With Paperback Book] (Speak in a Week! Week 2) (Italian Edition) Pies, Pies & More Pies! The Sweet Book of Candy Making: From the Simple to the Spectacular-How to Make Caramels, Fudge, Hard Candy, Fondant, Toffee, and More! Trophy Cupcakes and Parties!: Deliciously Fun Party Ideas and Recipes from Seattle's Prize-Winning Cupcake Bakery Fly Guy Meets Fly Girl! (Fly Guy #8) Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) The Liddabit Sweets Candy Cookbook: How to Make Truly Scrumptious Candy in Your Own Kitchen! 500 Nail Designs: Inspired and Inventive Looks for Every Mood and Occasion One Year to an Organized Life: From Your Closets to Your Finances, the Week-by-Week Guide to Getting Completely Organized for Good One Year to an Organized Financial Life: From Your Bills to Your Bank Account, Your Home to Your Retirement, the Week-by-Week Guide to Achieving Financial Peace of Mind A Year of Pies: A Seasonal Tour of Home Baked Pies America's Best Harvest Pies: Apple, Pumpkin, Berry, and More! Pregnancy Week by Week: Guide to Healthy Pregnancy of What to Expect When Expecting for First Time Moms Deliciously Ella Every Day: Quick and Easy Recipes for Gluten-Free Snacks, Packed Lunches, and Simple Meals Coconut Oil and Apple Cider Vinegar Handbook: Use Coconut Oil and Apple Cider Vinegar for Healing, Curing, Beauty, and Glowing Radiant Skin Rachael Ray 365: No Repeats--A Year of Deliciously Different Dinners (A 30-Minute Meal Cookbook) The Art of Creative Pruning: Inventive Ideas for Training and Shaping Trees and Shrubs (Hardback) - Common Composing the Cheese Plate: Recipes, Pairings, and Platings for the

**Inventive Cheese Course** 

**Dmca**