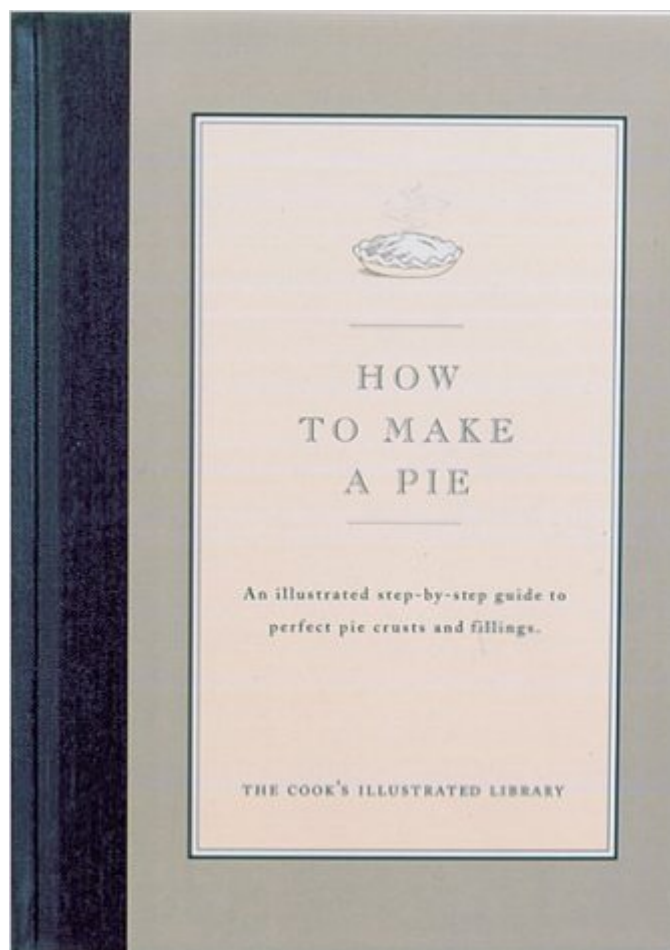


The book was found

How To Make A Pie



Synopsis

An illustrated step-by-step guide to perfect pie crusts and fillings

Book Information

Series: Cook's Illustrated How to Cook

Hardcover: 94 pages

Publisher: Boston Common Press; 1st edition (July 1, 1996)

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Shipping Weight: 4 ounces

Average Customer Review: 5.0 out of 5 starsÂ Â See all reviewsÂ (9 customer reviews)

Best Sellers Rank: #394,748 in Books (See Top 100 in Books) #77 inÂ Books > Cookbooks, Food & Wine > Baking > Pies #1053 inÂ Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

By following the directions in this book, I made my first successful pie after numerous semi-failures. Not only is the book thorough, it tells which ingredients work best (i.e. a combination of butter and shortening for a tender and tasty crust), and why one method is better than another. The pie recipes include a number of types. I want to try them all.

I was skeptical that this book was going to produce better pies than the ones I make out of How To Cook Everything or Williams Sonoma's Pies and Tarts but it does. From a thorough but brief discussion of why you use the ratio of fat to flour suggested and why you really use both butter and vegetable shortening (they melt at different temperatures so there is separation in the crust at more than one point in the baking, which makes the crust flakier), to discussions of the best types of apples to use for apple pie, and which spice combinations tested best. These are instructions from people who tested pies every way you can think of, and found out what worked best for each part, offered up with explanations of why it works best. This is a concise, short book, and the best primer on pies you could ever have. It's going to make all my pie-making better, even when I dig back into the big books. People noticed an improvement from my already great pies with the first one I baked out of this small collection. Worth every penny.

Use this book and you will make wonderful pies! Our family loves the apple pie and the chocolate cream and the banana cream. But the best thing is the crust recipe. You'll get a reputation for really knowing how to make pies! This is a succinct little book at a minimal price. My only surprise is that they did not use Clearjel as a thickener. It's Great!

What can I say better than the other reviews, not much, but I really enjoy this little unassuming book, because it is packed with delicious recipes. Above all, what delights me most... many of recipes have "that something special" added to make all the difference. I won't spoil the fun, except I too recommend this small treasure for your own enjoyment. Google ShareAlikeCooking or my name Sharon Anne for additional cooking ideas.

That pretty much sums it up. This retired cook found this tiny book to be a valuable resource even for experienced cooks . A refresher course for cooks who have not made a pie lately perhaps , and a clearly set out , step-by-step description of how to make a terrific pie-crust for even the rankest beginner . After the pie crust making section there are full recipes for a series of pies , one in each categoryfruit , custard , and so on. I. highly recommend this book .

I was skeptical, but purchased this used copy because of the very reasonable price and my respect for Cook's Illustrated. The condition is excellent (I'm picky). The book is short and sweet. I'm a "cooker" not a baker, so this book has calmed my fears. I agree with the previous glorious reviews!

I grew up eating pies. My mother is a cracker-jack pie baker and the crust you can bake from this book beats hers hands down! My sisters both bake pies, too, so the competition is stiff at holiday time. I baked a Tar Heel Pie using the crust recipe from this wonderful book for Mother's Day and my sisters threw out Mama's recipe and asked for mine. It's good stuff. I want to try the chocolate pie recipe. The vanilla custard is drop dead good and the apple is a blue ribbon winner. Great book.

Use this book and you will make wonderful pies! Our family loves the apple pie and the chocolate cream and the banana cream. But the best thing is the crust recipe. You'll get a reputation for really knowing how to make pies! This is a succinct little book at a minimal price. My only surprise is that they did not use Clearjel as a thickener. It's Great!

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