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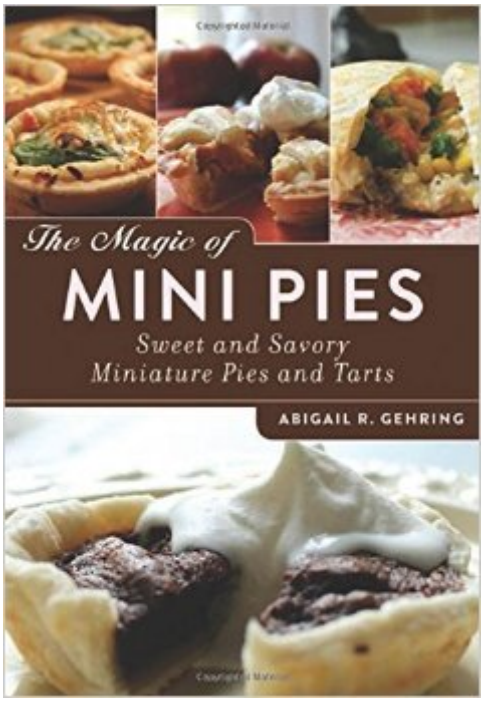
The Magic Of Mini Pies: Sweet And Savory Miniature Pies And Tarts



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Synopsis

Miniature pies are everything good about bakingâ ”fun to make, delicious to eat, quick to prepare, beautiful to serve, and easily customizable! With a miniature pie maker or muffin tins, you can make each guest’s favorite kind of pie in just the right proportions in no time. Perfect for parties, bed-and-breakfast hosts, or anyone who has a hankering for pie but doesn’t want to spend hours in the kitchen, it’s no wonder that mini pies and tarts are all the rage. From savory treats like Steak and Guinness Pies and Spinach Mushroom Quiches to sweet favorites like Pecan Cranberry Pies and Chocolate Raspberry Tarts, this book has something for every pie lover. Â Hereâ ™s a sampling of the more than 50 recipes included: Â Â Apple PiesÂ Chocolate Chip CheesecakesÂ Ginger Peach PiesÂ Blackberry Malbec PiesÂ Maple Walnut PiesÂ Caramel Mousse TartsÂ Shepherdâ ™s PiesÂ Spicy Chicken and Cheese EmpanadasÂ Cornish PastiesÂ Banana Dulce de Leche PiesÂ Blackberry Pies with Honey Lavender CreamÂ Toffee Almond TartsÂ Strawberry-Rhubarb PiesÂ Plum Tarts with Citrus CreamÂ Peanut Butter Chocolate PiesÂ

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Customer Reviews

Mini Pies are so trendy right now, it was hard for me to imagine another book in this category offered much of interest. Fortunately, the savory recipes immediately followed the crust offerings. One odd aspect is the book is designed for one of the kitschy little machines you plug in to bake your pies. I even begrudge the room my waffle iron takes up in the kitchen--the interchangeable plates model was an unmitigated disaster--so I definitely don’t have that gadget in my house. Not to worry! The recipes I tested worked just fine in the oven. Sometimes traditional, standard is a good thing.The variety of pie crust recipes was fun to play with. The book actually reminded of one of my

favorites a couple years ago where you could pick your crust and combine it with the filling recipe of your choice. While "Mine Pies" isn't designed that way, nearly any literate cook could make new combinations.Even with my constant hunt for good savory pies, I was surprised that all of the testers liked a fruit pie the most. From the Blackberry Malbec to the Chocolate Cherry, we tried a variety. I took advantage of one of the joys of smaller treats: you can taste a bigger variety. The winner however, was Ginger Pear recipe.Two testers who typically dislike ginger, enjoyed this pie. The tastes were balanced and accessible for everyone. The ginger adding a little warm while matching well with the earthiness. Of course, if you find a recipe in this book you like, there's nothing that says you have to stick with minis! Some of my favorite mini pie recipes are so yummy, at my house we bake them in full-sized crusts.Regardless, this book is a good addition to the trendy, mini-pie realm. Many of the flavors were enjoyable and the lovely illustrations inspire you to try your own hand at making new pies.

The Magic of Mini Pies is the ideal book for those who love homemade pie, but don't love spending hours at a time in the kitchen. I am surprised by the breadth of recipes covered in this book and was especially pleased to see that it includes gluten-free options. The pies are a great size for entertaining or if you want a little something after dinner. These are great if you want to eat a smaller quantity of pie but want to try more types of pie. This book is a great value, and you will not regret giving these mini pies a try!

This book was a great find. We have an electric mini pie maker as well as mini pie and mini tart pans for baking in a conventional oven that will now see more use. Abigail has certainly put together a wide range of meat, vegetable, and fruit pies that can be used for both dinner and desserts. I was especially impressed with the "Eggplant Parmesan Tarts" and "Spinach Mushroom Quiches" recipes. Great job! I will probably be looking into purchasing more of her books that are hopefully as good as this one.

I choose my pie books carefully as I am on a very restricted diet and if a book contains a lot of recipes with ingredients that I can't have, and can't substitute for, then I don't get it. I'm enjoying this pie book. She has clear, instructions (with illustrations)for making pie crust and baking pies in either an electric mini-pie maker, muffin tins, or small pie tins. She has basic recipes for the usual, such as apple pies, but also has some different ones: Pineapple Pie, Apple Cream Cheese Crumble, Blackberry Malbec, Quince, Maple Cream, Banana Dulce de Leche, Shepherd's Pie, Slow Cooker

Steak and Guinness, Black Bean and Plantain Empanadas, Cracked Egg Pie, Spicy Chicken and Cheese Empanadas, and a lovely-sounding Eggplant Parmesan Tart which I can't try since I can't have eggplant. It is well-written, and her directions are thorough.

I bought an electric mini-pie maker and then this ebook for the recipes. The crust recipes are excellent and varied, including a gluten-free crust, and the pie fillings are VERY imaginative. Banana Dulce de Leche is the current favorite as I am working my way through the "sweet" options.If you are a beginning cook, you will find this very easy. If you're a long-time pie maker you will probably want this at least as an ebook, if not a print book, because the mix of flavors and ingredients will give you lots of ideas.

My husband is a diabetic and I have to keep my calories low. Therefore, these are just the right size. We can freeze and save for another day without all the work. Then too, a regular size pie is not setting around losing flavor or tempting us!!

I had the same problem with formatting not being legible for the ingredients list, plus some of the ingredient fractions had white boxes and remained much smaller than the size of the other text. Even with the text re-sized, the fractions remained tiny and impossible to see clearly without a magnifying glass. Okay when I was 20 and could see, not so good now that I am in my 40s. The overall formatting improves (not the tiny text)when I turn my Kindle Fire on it's side, but that is not a very useful solution while cooking when you can only see 2 or 3 ingredients at a time.Having said this, the recipes look good and some are very creative. I saw combinations I would never have thought of. There is a very detailed section on how to use the recipes in an electric pie maker. With all the good points in this book, the formatting and text issues are a big thing for me. I returned my copy and will wait for the fix.

This little book has the best recipes and hints EVER. It goes perfectly with the electric pie bakers and also has the instructions for the same scrumptious pies to bake in the oven. There are recipes that cover just about everything delicious. I recently purchased 3 other books, this is the best by far.

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