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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.

People can't get enough of her Bourbon Ginger Pecan pie, her whimsical Root Beer Float Pie, her addictive Chocolate Peanut Butter Pretzel Pie. And the crusts—oh, the crusts!—are so impossibly flaky, so utterly delicious, that pie eaters around the world will rejoice that Allison has at last divulged her techniques and tips. Organized by month, the book includes pies for every sweet tooth, from inventive pies like Chocolate Lavender Teatime to old-school comfort pies like Candy Apple. Also available from Allison Kave: Butter & Scotch.

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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.

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