

## The Ultimate Book Of Pies More Than 300 Of Americas Best Pie Recipes

When Alice's Aunt Polly, the Pie Queen of Ipswich, passes away, she takes with her the secret to her world-famous pie-crust recipe. Or does she? In her will, Polly leaves the recipe to her extraordinarily fat, remarkably disagreeable cat, Lardo . . . and then leaves Lardo in the care of Alice. Suddenly, the whole town is wondering how you leave a recipe to a cat. Everyone wants to be the next big pie-contest winner, and it's making them pie-crazy. It's up to Alice and her friend Charlie to put the pieces together and discover the not-so-secret recipe for happiness: Friendship. Family. And the pleasure of doing something for the right reason. With *Pie*, acclaimed author Sarah Weeks has baked up a sweet and satisfying delight, as inviting as warm pie on a cold day. You'll enjoy every last bite.

"A gorgeously messy and misguided heroine. I love this story." —Laura Dern "The perfect blend of salty and sweet." —Booklist (starred review) "Hilarious." —Refinery29 The year is 1969. Dick Nixon was just sworn in as the thirty-seventh President of the United States. Neil Armstrong just took one small step for man and one giant leap for mankind. And notable Palm Springs socialite Maxine Simmons just found out that her husband is leaving her for his twenty-two-year-old secretary. After a public meltdown at Thanksgiving, Maxine finds herself not only divorced but exiled to Scottsdale, Arizona. However, these desert boondocks will not be her end—only her Elba. The former beauty queen sets her eyes on a new crown: that of the Mrs. American Pie pageant, awarded to the nation's best wife and mother. Maxine only has one problem: to win the crown she'll need to find—or build—a family of her own.

"A fascinating exploration of how we learned what matter really is, and the journey matter takes from the Big Bang, through exploding stars, ultimately to you and me." —Sean Carroll, New York Times bestselling author of *Something Deeply Hidden* Experimental physicist and acclaimed science presenter Harry Cliff takes you on an exhilarating search for the most basic building blocks of our universe, and the dramatic quest to unlock their cosmic origins. Carl Sagan once quipped, "If you wish to make an apple pie from scratch, you must first invent the universe." But finding the ultimate recipe for apple pie means answering some big questions: What is matter really made of? How did it escape annihilation in the fearsome heat of the Big Bang? And will we ever be able to understand the very first moments of our universe? In *How to Make an Apple Pie from Scratch*, Harry Cliff—a University of Cambridge particle physicist and researcher on the Large Hadron Collider—sets out in pursuit of answers. He ventures to the largest underground research facility in the world, deep beneath Italy's Gran Sasso mountains, where scientists gaze into the heart of the Sun using the most elusive of particles, the ghostly neutrino. He visits CERN in Switzerland to explore the "Antimatter Factory," where the stuff of science fiction is manufactured daily (and we're close to knowing whether it falls up). And he reveals what the latest data from the Large Hadron Collider may be telling us about the fundamental nature of matter. Along the way, Cliff illuminates the history of physics, chemistry, and astronomy that brought us to our present understanding—and misunderstandings—of the world, while offering readers a front-row seat to one of the most dramatic intellectual journeys human beings have ever embarked on. A transfixing deep dive into the origins of our world, *How to Make an Apple Pie from Scratch* examines not just the makeup of our universe, but the awe-inspiring, improbable fact that it exists at all.

A memoir by award-winning actor Mena Suvari, best-known for her iconic roles in *American Beauty*, *American Pie*, and *Six Feet Under*. *The Great Peace* is a harrowing, heartbreaking coming-of-age story set in Hollywood, in which young teenage model-turned-actor Mena Suvari lost herself to sex, drugs and bad, often abusive relationships even as blockbuster movies made her famous. It's about growing up in the 90s,

with a soundtrack ranging from The Doors to Deee-Lite, fashion from denim to day-glo, and a woman dealing with the lasting psychological scars of abuse, yet knowing deep inside she desires so much more from life. Within these vulnerable pages, Mena not only reveals her own mistakes, but also the lessons she learned and her efforts to understand and grow rather than casting blame. As such, she makes this a timeless story of girl empowerment and redemption, of somebody using their voice to rediscover their past, seek redemption, and to understand their mistakes, and ultimately come to terms with their power as an individual to find a way and a will to live—and thrive. Poignant, intimate, and powerful, this book will resonate with anyone who has found themselves lost in the darkness, thinking there's no way out. Ultimately, Mena's story proves that, no matter how hopeless it may seem, there's always a light at the end.

"Killer pies you don't want to miss."—GUY FIERI Grab a great big slice of Guy's favorite pie, featured on Food Network's DINERS, DRIVE-INS AND DIVES, with easy-to-follow, phenomenal-tasting pie recipes of all kinds. Is there anything better than a tender, flaky pie still warm from the oven? This Pi Day, bake the best pie of your life with the incredible recipes in You Wanna Piece of Me? With more than 100 recipes for savory and sweet pies, there is a pie here for absolutely everyone. Start with a pie dough like no other--the Double Butter Crust--then riff on classic pies, like Apple Brown Butter or Lemon Meringue Pie; or try a crazy-delicious new creation like Bacon Cheeseburger Pie, Raspberry Custard Crumble, or the Fat Elvis (a mind-blowing chocolate banana caramel pie smothered in peanut butter whipped cream). Included inside are endless options for vegetable, fish, chicken, beef and lamb pies, as well as fruit, cream, nut, chocolate and more! Gluten free options? Absolutely. Vegan recipes? So many. You'll be having pie for breakfast, lunch, dinner and, obviously, dessert! Not to mention creative recipes you won't find anywhere else, for things like Handpies, Pie Pop Tarts or Pie Poutine--perfect for using up the dough scraps you'll have lying around after you've made the most AMAZING pie. You Wanna Piece of Me? gives you everything you need to make jaw-dropping pies like a pro: a comprehensive guide to tools and ingredients, step-by-step recipes and photos for flawless crusts every time), tips and tricks for edges and tops (braids! lattices! roses!), crumbles, sauces, and sugars, and so much more! Fire up your oven and hand out the forks--it's time to stuff your pie hole!

**NEW YORK TIMES BESTSELLER** • The host of the beloved Netflix series Time to Eat and Nadiya Bakes and winner of The Great British Baking Show returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. **NAMED ONE OF THE BEST BOOKS OF THE YEAR BY TIME OUT** When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven—which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series Nadiya Bakes, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike.

Top food stylist and Food52's popular baking columnist shares her baking secrets. When people see Erin McDowell frost a perfect layer cake, weave a lattice pie crust, or pull a rich loaf of brioche from the oven, they often act as though she's performed culinary magic. "I'm not a baker," they tell her. But in fact, expert baking is not at all unattainable, nor is it as inflexible as most people assume. The key to freedom is to understand the principles behind how ingredients interact and how classic methods work. Once these concepts are mastered, favorite recipes can be altered and personalized almost endlessly. With the assurance born out of years of experience, McDowell shares insider tips

and techniques that make desserts taste as good as they look. With recipes from flourless cocoa cookies and strawberry-filled popovers (easy), through apple cider pie and black-bottom crème brûlée (medium), to a statuesque layer cake crowned with caramelized popcorn (difficult), and “Why It Works,” “Pro Tip,” and make-ahead sidebars with each recipe, this exciting, carefully curated collection will appeal to beginning and experienced bakers alike.

60 sweet and simple recipes for the classic American cake sandwich treat, from the baker behind the wedding cake of the Duke and Duchess of Sussex. Make way, cupcakes—it’s whoopie pie time! Everyone is falling in love with America’s classic sandwich treat—two soft cookies with a creamy filling. Now, baker extraordinaire Claire Ptak, a pastry alum of Berkeley’s famed Chez Panisse and proprietor of Violet, her own baking company, takes the humble whoopie pie to new heights. Here are 60 irresistible recipes—made with fresh, seasonal ingredients—that show home bakers how to make the components for more than two dozen distinctive, flavorful whoopie pies: • Classic whoopie pies, including Chocolate with Fluffy Marshmallow Filling, Chocolate Chip with Chocolate Marshmallow Filling, and Carrot Cake with Cream Cheese • Iced and glazed treats such as Walnut Whip, Coconut Cream with Coconut Swiss Buttercream, and Meringue with Chestnut Cream whoopie pies • Topped and drizzled indulgences from Blackberry with Blackberry Cream to Banana Cream Pie with Vanilla Custard Cream • Frozen and chilled varieties such as refreshing Key Lime Pie and Chocolate Mint with Frozen Mint Chip Cream • Holiday-themed desserts like Easter Egg and Spooky Halloween whoopie pies—and much more! More than 75 gorgeous full-page photographs showcase every recipe in this book, which also includes a handful of Claire Ptak’s other not-to-be-missed sweet treats, including Peanut Butter Sandwich Cookies and Easy Chocolate Macarons. Praise for *The Whoopie Pie Book* “An absolutely gorgeous book by my favorite cake maker in the whole world.” —Jamie Oliver “Claire Ptak creates the very best desserts: Simple, delicious, pure. This is a charming book that perfectly captures its subject.” —Alice Waters

The official tie-in to Broadway’s hit musical *Waitress*, featuring the recipes for 3 dozen of the show’s most evocative and delicious pies. In the cult classic movie-turned-Broadway production, the eternally optimistic protagonist of *Waitress* expresses her hopes, dreams, fears, and frustrations through the whimsically named pies she bakes each morning. *Sugar, Butter, Flour* celebrates this art of baking from the heart, with foolproof and flavorful pies for seduction, pies for mending a broken heart, pies for celebrating new beginnings and pies for all the little milestones that come afterwards. Taking its inspiration from the iconic mile-high pies of the diner case, *Sugar, Butter, Flour* offers an array of showstopping pies, each with a twist that puts it over the top; from rum-spiked cookie crusts to hidden layers of passion fruit preserves, these are familiar favorites with hidden depths. The ideal gift for anyone who has ever eaten her feelings or baked away the blues, *Sugar, Butter, Flour* proves there’s a perfect pie for every occasion – and that everything looks better with pie.

Introducing the ultimate ode to delicious pies and tarts, featuring over 100 recipes every home baker should have in their collection. Get a slice of the pie action with *The Pie and Tart Collection* from *Bake from Scratch* magazine. Open your spice drawers, tie on your apron and ready your rolling pins - it's officially pie and tart season. Whether you're in the mood for a classic apple pie or a spicy chocolate custard delight, these recipes will inspire you to become a baking connoisseur with a variety of flavors and styles. From vibrant fruit-filled pies and silky cream-filled pies to flavorful hand pies and rustic tarts, you will find a variety of recipes perfect for every occasion and season.

Sharing dozens of recipes from the Pacific Northwest artisan bakery, a volume of favorites includes instructions for homemade versions of buttermilk biscuits, rustic breads, cinnamon rolls, and more.

After the success of *Perfect Pies*, National Pie Baking Champion (27 times!) Michele Stuart went back into the kitchen—the same kitchen in

Vermont where she first dreamed up the award-winning creations that inspired her to open the popular Michele's Pies shops. Returning there also meant returning to the cherished pies she learned to bake under her grandmother's and mother's watchful eyes, as well as the wonderful cakes, cookies, and other sweet treats that became their family tradition. In her newest cookbook, *Perfect Pies & More*, Stuart delves deeper into her roots while creating delicious new memories made with love and care. Inside, you'll find tantalizing recipes—some easy-to-bake, some requiring a bit more finesse—for dozens of her favorite fruit, nut, and cream pies, and so much more. • **NEW TWISTS ON OLD FAVORITES:** Pineapple-Pomegranate Pie with Coconut Crumb, Orange Creamsicle Pie, Almond Joy Pie • **WHIMSICAL PIES:** Thin Mint Chocolate Cookie Pie, Key Lime-Blackberry Chiffon Pie, Cannoli Party Dip Pie • **CRUSTS & TOPPINGS:** Pretzel Crust, Oreo Cookie Crust, Walnut Crumb Topping • **COOKIES & BARS:** Blondies, Double Chocolate Walnut Cookies, Lemon Crunch Bars • **PERFECT FOR A CUP OF TEA:** Applesauce Cake, Double Chocolate Bundt Cake, Cranberry-Orange Walnut Bread • **LOVIN' SPOONFUL:** Apple Crisp, Blueberry-Blackberry Turnovers, Bread Pudding • **TOP THIS:** Caramel Sauce, Raspberry Glacé, Classic Meringue, Maple Whipped Cream, Chocolate Whipped Cream, Buttercream Sprinkled throughout with mouthwatering photos, *Perfect Pies & More* also serves up tips, techniques, and the secrets behind several of Michele Stuart's National Pie Championship winners—including Banana Coconut Pecan Delight. Now a perfect blue-ribbon pie and other scrumptious delicacies are as close as your own kitchen! Praise for *Perfect Pies & More* and Michele's Pies "Stuart's recipes are rooted in tradition and in a sense of how fresh-baked treats can serve as a powerful sense-memory later in life."—Hartford Courant "Baking (and eating) fiends, ready your stretchies . . . Stuart's second book gives the people what they want."—Daily Candy "You owe yourself a visit to Michele's Pies, where pie fillings range from fruits and nuts to butterscotch to just about everything in between."—The New York Times "Michele is the undisputed champion of pies, and now she's sharing even more sweet treats from the oven! Her home-cook-friendly recipes are creative, easy, and delicious. I'm a better baker because of this wonderful book. Happy Dance!"—David Venable, QVC host and author of *In the Kitchen with David*

Legendary Recipes from Virginia's Queen of Pie Mrs. Rowe, known fondly as "the Pie Lady" by legions of loyal customers, was the quintessential purveyor of all-American comfort food. Today her family carries on this legacy at the original Mrs. Rowe's Restaurant and Bakery in Staunton, Virginia, as well as at the new country buffet. The restaurant's bustling take-out counter sells a staggering 100 handmade pies every day! With the pies being snapped up that quickly, it's no wonder that Mrs. Rowe urged her customers to order dessert first. In Mrs. Rowe's *Little Book of Southern Pies*, recipes for Southern classics like Key Lime Pie and Pecan Fudge Pie sit alongside restaurant favorites like French Apple Pie and Original Coconut Cream Pie. Additional recipes gathered from family notebooks and recipe boxes include regional gems like Shoofly Pie and Lemon Chess Pie. With berries and custards and fudge--oh my!--plus a variety of delectable crusts and toppings, this mouthwatering collection offers a little slice of Southern hospitality that will satisfy every type of sweet tooth--and convince even city slickers to take the time to smell the Fresh Peach Pie.

Cloudy with a chance of...pie?! An all-new *Cloudy with a Chance of Meatballs* adventure takes foodie fun to—Mars! Breaking News: Astronauts Land on Mars! Kate and Henry can hardly believe their eyes. Astronauts have landed on Mars! And their first discovery there? A thick glutinous substance that seems to be falling from the sky. A substance not unlike...pie filling? Could it be? Could it be raining pies on Mars? Suddenly, Mars seems a whole lot more inviting—and delicious!—than it ever has before. And more will be revealed. Because it just so happens that Grandpa has some very personal experience with these Martians. And, even more importantly, with the pies.

This is the definitive Pie Bible from the Kings of Pie, *The Hairy Bikers*. In their culinary homecoming, Si and Dave celebrate a dish close to

their hearts. This beautifully illustrated cookbook brings together the Great British classic in 150 brand-new recipes. Featuring an extraordinary range of pies - from the sweet and savoury, deep and small, and to the pies that are puddings - The Hairy Bikers will inspire you to cook and share the mighty dish with the ones you love. With top tips on pastry, the failsafe methods, the secrets and the cheats, the boys will teach you how to choose the right type of pastry and filling for any occasion. Learn the rules of pastry making and how to add the right pickles, relishes and sauces to make your pie an unforgettable dish. And of course, how to make the most of those little left over bits and turn them into delicious cheese straws, jam tarts and turnovers. This is a heart-warming, delicious and nostalgic recipe book that can be enjoyed by families, friends and fans of the nation's favourite dish.

"An excellent resource for home bakers looking to up their pie game." – Publishers Weekly, starred review "The wide-ranging, well-curated mix of classic and contemporary recipes and expert advice make this an essential primer for avid home bakers." – Library Journal, starred review "Readers will find everything they'd ever want to know about making pie, and even the dough-fearful will feel ready to measure, roll, and cut." – Booklist, starred review "Fear of pie? Ken Haedrich to the rescue. Pie Academy takes you through everything pie related — perfect crusts, fillings, crimping techniques, blind baking, lattice toppings and more." — Kathy Gunst, coauthor of Rage Baking and resident chef for NPR's Here and Now "A true baker's delight."— Amy Traverso, Yankee magazine food editor and author of The Apple Lover's Cookbook Trusted cookbook author and pie expert Ken Haedrich delivers the only pie cookbook you'll ever need: Pie Academy. Novice and experienced bakers will discover the secrets to baking a pie from scratch, with recipes, crust savvy, tips and tutorials, advice about tools and ingredients, and more. Foolproof step-by-step photos give you the confidence you need to choose and prepare the best crust for different types of fillings. Learn how to make pie dough using butter, lard, or both; how to work with all-purpose, whole-wheat, or gluten-free flour; how to roll out dough; which pie pan to use; and how to add flawless finishing details like fluting and lattice tops. Next are 255 recipes for every kind and style of pie, from classic apple pie and pumpkin pie to summer berry, fruit, nut, custard, chiffon, and cream pies, freezer pies, slab pies, hand pies, turnovers, and much more. This beast of a collection, with gorgeous color photos throughout, weighs in at nearly four pounds and serves up forty years of pie wisdom in a single, satisfying package.

Erin Jeanne McDowell, New York Times contributing baker extraordinaire and top food stylist, wrote the book on pie, a comprehensive handbook that distills all you'll ever need to know for making perfect pies. The Book on Pie starts with the basics, including techniques, conversions, make-aheads, and styling tricks, before diving into 100 of her unique and intriguing recipes. Find everything from classics like apple and pumpkin, to more inspired recipes like Hand-Pie Ice Cream Sandwiches and Chinese BBQ Pork and Scallion Pie. Erin takes every recipe a step further with Pie-deas: ideas for swapping doughs, crusts, and toppings for infinitely customizable pies. Mix and match Pumpkin Spice Pie Dough and Dark Chocolate Drippy Glaze, or the Chive Compound-Butter Crust with the Croque Madame Pielets . . . the possibilities are endless. Look no further than The Book on Pie for the only book on pie you'll ever want or need.

Create 75 beautiful and unique pies using traditional techniques and modern tools from a couple who has baked their way to the top. IACP AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY NPR AND FOOD52 Get ready for a new, fresh take on baking the ultimate feel-good dessert: pie! In The New Pie, Chris Taylor and Paul Arguin—winners of more than 500 awards for baking (including the Best of Show Award at the National Pie Championships)—re-examine the wholesome

world of pie. Through traditional time-honored techniques, modern cooking methods (like sous vide), innovative flavors (birthday cake; Tahitian pineapple; and mocha "mystery"), and a love for kitchen gadgets (like immersion circulators and silicone texture mats), these legendary competition circuit pie experts reinvent the traditional pastime of pie-making. With step-by-step instructions and playful photography, you'll learn to make groundbreaking creations, including a magnificent Blueberry-Maple Pie with wood-grain lattice, the King Fluffernutter Pie, and a striped chocolate Pie of the Tiger. Whether you are a pie voyeur, new baker, or baking enthusiast you will find inspiration at every turn and pies to satisfy every craving.

Presenting three hundred recipes, a comprehensive book on American pie focuses on how to make this classic dessert at home, paying attention to ingredients, cooking utensils, oven temperatures, and of course, crust.

It was the perfect summer. That is, until Jeremy Ross moved into the house down the street and became neighborhood enemy number one. Luckily Dad had a surefire way to get rid of enemies: Enemy Pie. But part of the secret recipe is spending an entire day playing with the enemy! In this funny yet endearing story, one little boy learns an effective recipes for turning your best enemy into your best friend. Accompanied by charming illustrations, Enemy Pie serves up a sweet lesson in the difficulties and ultimate rewards of making new friends.

Making a delicious pie has never been easier with this extensive cookbook from the popular Chicago bakery. When Paula Haney first opened the Hoosier Mama Pie Company on March 14, 2009 (Pi day, appropriately enough), she worried whether her new business could survive by specializing in just one thing. But with a line around the block, Paula realized she had a more immediate problem: had she made enough pie? The shop closed early that day, but it has been churning out plenty of the Chicago's most delectable pies ever since. Specializing in hand-made, artisanal pies that only use locally sourced and in-season ingredients, Hoosier Mama Pie Company has become a local favorite and a national destination gaining praise from Bon Appetit, the Food Network, and Food & Wine as one of the top pie shops in the country. Now, The Hoosier Mama Book of Pie delivers all the sumptuous secrets of buttery crusts, fruity fillings, creams and custards, chess pies, over-the-top pies, and even the stout and hearty savory pie. The practically oriented, easy-going, and accessible style of this book will help bakers both new and old make the perfect pie for every occasion. On top of all of this, The Hoosier Mama Book of Pie also includes tips on technique, fascinating historical anecdotes, and an emphasis on special seasonal recipes, as well as quiches, hand pies, and scones. This beautifully photographed and designed book has the classic retro feel of the mid-20th century golden age of pie, and all the warmth and personality of the Hoosier Mama Pie Co.'s cozy Chicago storefront. The focus on using local produce and employing the farm-to-table philosophy gives the book a contemporary twist, helping home bakers make the freshest, most delicious pies imaginable. Now readers can take a little piece of the Hoosier Mama Pie Company anywhere they go. Praise for the Hoosier Mama Book of Pie "Paula Haney . . . just put out a massive cookbook with her recipes . . . and it's something very special. The almost-400-page tome details Hoosier Mama's opening and development, as well as Haney's recipes for everything from crust to biscuits to custard fillings. The photos make everything look delicious and, to the above-average baker, everything seems relatively easy to

execute.” —Marah Eakin, *The AV Club* “Everything you could possibly want to know about proper pie making is covered . . . No facet of the process is too humble for discussion; the merits of salt in the crust is given as much thought as the best way to combine butter and flour. If you’ve ever wanted to learn the right way to crimp a pie, or how to make lattice work actually work, this is the book for you.” —*Serious Eats*, naming *Hoosier Mama* a top dessert cookbook of 2013

From two-time Caldecott winner Chris Van Allsburg, creator of *Jumanji* and *The Polar Express*, comes a poignant story of one hamster’s struggle with destiny. Being a pet store hamster isn’t much fun for Sweetie Pie, but life in human homes proves downright perilous. As Sweetie Pie longingly gazes out of his cage at the squirrels frolicking in the trees, he wonders if he’ll ever have the chance to feel the wind in his fur. Allsburg’s expressive, soft-hued illustrations artfully capture a hamster’s-eye view of the wide and wonderful world where maybe, just maybe, Sweetie Pie could someday run free.

From *Cozy Classics* to *New Twists on Holiday Favorites*, *It’s Always Time For Pie* Whether you’re craving a comforting favorite or an exciting new flavor, a celebratory indulgence or a quick treat, the answer is always pie—and this collection is your ultimate guide. Taylor Harbin, creator of the blog *All Purpose Flour Child*, shares an outstanding variety of recipes that guarantee pie perfection, from no-fuss crowd-pleasers to achievable masterpieces. Taylor’s easy method produces a crisp, flaky crust every time, and her simple, unique fillings are as effortless as they are delicious. Whether you’re a beginner or a seasoned baker, Taylor’s fun, approachable directions, flavored crusts and creative combinations are sure to have you rushing to roll out your dough. You’ll find traditional pies, like *Wild Blackberry Birthday Pie* and *Papa’s Golden Pecan Pie*, and familiar classics reimaged into pie form, like *Beef Bourguignon Skillet Pie* and *Mocha Coconut Cream Pie*. You’ll also discover unique and inventive flavors, like *Aperol Citrus Creamsicle Pie*, *Roasted Cherry Tomato Bloody Mary Galette* and *Swedish Cardamom Roll Hand Pies*, that will show you just how versatile pie can be.

Master bread baker Peter Reinhart follows the origins of pizza from Italy to the States, capturing the stories behind the greatest artisanal pizzas of the Old World and the New. Beginning his journey in Genoa, Reinhart scours the countryside in search of the fabled focaccia col formaggio. He next heads to Rome to sample the famed seven-foot-long pizza al taglio, and then to Naples for the archetypal pizza napoletana. Back in America, the hunt resumes in the unlikely locale of Phoenix, Arizona, where Chris Bianco of *Pizzeria Bianco* has convinced many that his pie sets the new standard in the country. The pizza mecca of New Haven, grilled pizza in Providence, the deep-dish pies of Chicago, California-style pizza in San Francisco and Los Angeles—these are just a few of the tasty attractions on Reinhart’s epic tour. Returning to the kitchen, Reinhart gives a master class on pizza-making techniques and provides more than 60 recipes for doughs, sauces and toppings, and the pizzas that bring them all together. His insatiable curiosity and gift for storytelling make *American Pie* essential reading for those who aspire to make great pizza at home, as well as for anyone who enjoys the thrill of the hunt.

A designer who’s “turned pie crust decorating into an art form” shows how to embellish an ordinary crust—for a creation as beautiful as any cake (*Martha Stewart*). Everyone knows that serving a pie for dessert makes guests happy. And serving one with a beautifully designed crust

that makes guests swoon is even better. Pies can be as stunningly attractive as the most decorative cakes with the use of some basic techniques and the appropriate care when working with pie dough. The recipes and techniques in this book give any home baker the tools to create breathtaking works of pie art. From preparation of the dough to the last moments of baking, all methods are clearly presented using step-by-step photographs. A flat surface, rolling pin, sharp knife, and cookie cutters of different sizes and shapes make embellishing an ordinary pie crust easy. The 25 designs in this book, arranged by three levels of difficulty, range from graphic art styles to seasonal-inspired florals—offering the first guide to creating these stunning works of edible art. “[A] gorgeous cookbook...As the book progresses, so do your skills.” —Taste of Home

Offers baking tips and techniques, with recipes for cakes, tarts, pies, cookies, and breads.

“[A] charming novel [that] explores the complexity of immigration and identity.” —Teen Vogue An Indian American girl navigates prejudice in her small town and learns the power of her own voice in this brilliant gem of a middle grade novel full of humor and heart, perfect for fans of Front Desk and Amina’s Voice. As the only Indian American kid in her small town, Lekha Divekar feels like she has two versions of herself: Home Lekha, who loves watching Bollywood movies and eating Indian food, and School Lekha, who pins her hair over her bindi birthmark and avoids confrontation at all costs, especially when someone teases her for being Indian. When a girl Lekha’s age moves in across the street, Lekha is excited to hear that her name is Avantika and she’s Desi, too! Finally, there will be someone else around who gets it. But as soon as Avantika speaks, Lekha realizes she has an accent. She’s new to this country, and not at all like Lekha. To Lekha’s surprise, Avantika does not feel the same way as Lekha about having two separate lives or about the bullying at school. Avantika doesn’t take the bullying quietly. And she proudly displays her culture no matter where she is: at home or at school. When a racist incident rocks Lekha’s community, Lekha realizes she must make a choice: continue to remain silent or find her voice before it’s too late.

Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Get a crash-course in the history of one of the most popular dishes of all time with The Book of Pie. Follow the timeline of pie, from the first pies to those of the present, with eye-catching illustrations and mouth-watering recipes sure to please. From making a delicious crust to crafting a delectably sweet or mouthwateringly savory filling, you’ll be a pie master in no time with this handy cookbook. Each recipe is easy-to-follow, and with gluten-free options to choose from, you can enjoy pie (almost) guilt-free. This is the perfect gift for any pie lovers in your life.

'Calum is the pie king' Jamie Oliver 'If you want to know how to make a pie, Calum is your go-to man!' Tom Kerridge Discover the definitive pie bible from self-confessed pastry deviant, chef and London's King of Pies, Calum Franklin. Calum knows good pies and in his debut cookbook, The Pie Room, he presents a treasure trove of recipes for some of his favourite ever pastry dishes. Want to learn how to create the ultimate sausage roll? Ever wished to master the humble chicken and mushroom pie? In this collection of recipes discover the secrets to 80 delicious and achievable pies and sides, both sweet and savoury including hot pork pies, cheesy dauphinoise and caramelised onion pie, hot and sour curried cod pie, the ultimate beef Wellington and rhubarb and custard tarts. Alongside the recipes Calum guides you through the techniques and tools for perfecting your pastry. Within these pages you'll find details including how to properly line pie tins, or how to crimp your pastry and decorate your pies so they look like true show-stoppers. Say hello to your new foodie obsession and get ready to create your very own pie masterpiece. 'I'd happily spend eternity eating chef Calum Franklin's pies.' Grace Dent

A bursting-with-personality cookbook from Sister Pie, the boutique bakery that's making Detroit more delicious every day. “Everything you want in a pie cookbook: careful directions, baker’s secret tips, inspired combinations, and a you-can-do-it attitude.”—Chicago Tribune IACP

AWARD FINALIST • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE NEW YORK TIMES AND CHICAGO TRIBUNE At Sister Pie, Lisa Ludwinski and her band of sister bakers are helping make Detroit sweeter one slice at a time from a little corner pie shop in a former beauty salon on the city's east side. The granddaughter of two Detroit natives, Ludwinski spends her days singing, dancing, and serving up a brand of pie love that has charmed critics and drawn the curious from far and wide. No one leaves without a slice—those who don't have money in their pockets can simply cash in a prepaid slice from the “pie it forward” clothesline strung across the window. With 75 of her most-loved recipes for sweet and savory pies—such as Toasted Marshmallow-Butterscotch Pie and Sour Cherry-Bourbon Pie—and other bakeshop favorites, the Sister Pie cookbook pays homage to Motor City ingenuity and all-American spirit. Illustrated throughout with 75 drool-worthy photos and Ludwinski's charming line illustrations, and infused with her plucky, punny style, bakers and bakery lovers won't be able to resist this book.

One of 2016's BEST COOKBOOKS\*, THE Pie-Baking Bible\*\*, an INSTANT CLASSIC\*\*\*, with raves from NPR, Oprah.com, USA Today, Bon Appetit, Cosmopolitan, Outlander Kitchen, and more “A new baking bible.” (\*Wall Street Journal) “If there's such a thing as a pie guru, it's Kate McDermott.” (\*Sunset Magazine) “The next best thing to taking one of her classes.”(\*The Washington Post) “Gorgeous...a dream of a cookbook.” (\*Eat Your Books) “Heartwarming and funny...an instructive debut.” (\*Library Journal) “Utterly exquisite, will steal your heart. RUN, don't walk, to order your copy. (\*\*The Blender Girl) “Not just on crusts and fillings but life itself. A keeper.” (\*\*\*)Atlanta Journal-Constitution) “Whether you're a seasoned pie hand or a beginner with more enthusiasm than skill, Kate's got you covered.” (Dorie Greenspan) “One of the best books written on the topic.” (Publishers Weekly) Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. Here she shares her secrets to great crusts (including gluten-free options), fabulous fillings, and to living a good life. This is the only PIE cookbook you need.

A poignant, laugh-out-loud illustrated middle-grade novel about an eleven-year-old boy's immigration experience, his annoying little brother, and their cake-baking hijinks! "Pie in the Sky is like enjoying a decadent cake . . . heartwarming and rib-tickling." —Terri Libenson, bestselling author of Invisible Emmie Sometimes life isn't a piece of cake . . . When Jingwen moves to a new country, he feels like he's landed on Mars. School is torture, making friends is impossible since he doesn't speak English, and he's often stuck looking after his (extremely irritating) little brother, Yanghao. To distract himself from the loneliness, Jingwen daydreams about making all the cakes on the menu of Pie in the Sky, the bakery his father had planned to open before he unexpectedly passed away. The only problem is his mother has laid down one major rule: the brothers are not to use the oven while she's at work. As Jingwen and Yanghao bake elaborate cakes, they'll have to cook up elaborate excuses to keep the cake making a secret from Mama. In her hilarious, moving middle-grade debut, Remy Lai delivers a scrumptious combination of vibrant graphic art and pitch-perfect writing that will appeal to fans of Shannon Hale and LeUyen Pham's Real Friends, Kelly Yang's Front Desk, and Jerry Craft's New Kid. A Junior Library Guild selection! \* "Like salted caramel, a perfect balance of flavors, this deftly drawn story is a heartfelt treat." —Kirkus Reviews, STARRED review "Seamlessly mixes together equal parts of humor, loss, identity, discovery, and love to create a delicious concoction of a story. . . illustrated beautifully with Lai's insightful drawings." —Veera Hiranandani, Newbery Honor-winning author of The Night Diary

From the proprietors of the renowned Brooklyn shop and cafe comes the ultimate pie-baking book for a new generation of bakers. Melissa and Emily Elsen, the twenty-something sisters who are proprietors of the wildly popular Brooklyn pie shop and cafe Four & Twenty Blackbirds, have put together a pie-baking book that's anything but humble. This stunning collection features more than 60 delectable pie

recipes organized by season, with unique and mouthwatering creations such as Salted Caramel Apple, Green Chili Chocolate, Black Currant Lemon Chiffon, and Salty Honey. There is also a detailed and informative techniques section. Lavishly designed, *Four & Twenty Blackbirds Pie Book* contains 90 full-color photographs by Gentl & Hyers, two of the most sought-after food photographers working today. With its new and creative recipes, this may not be your mother's cookbook, but it's sure to be one that every baker from novice to pro will turn to again and again.

The smell of a pie baking in the kitchen immediately conjures up feelings of comfort, nostalgia, and love. Michele Stuart vividly remembers standing at her grandmother's apron hem as a child, as she fine-tuned (and improved!) family recipes that had been passed down for generations. Eventually, Stuart's lifelong passion for pie-making inspired her to open what would become the world-famous shop Michele's Pies. You don't have to travel to Michele's Pies in Norwalk and Westport, Connecticut, though, to taste Stuart's mouthwatering creations. *Perfect Pies* shares nearly eighty delicious recipes, many of them National Pie Championships winners: There are desserts bursting with fruit (Country Apple Pie, Blueberry-Blackberry Pie), crunchy with nuts (Chocolate-Pecan-Bourbon Pie, Maple Walnut Pie), cream-filled delights (Coconut Custard Pie, Lemon Chiffon Pie), and pies perfect for a party (Ultimate Banana Split Pie, Candyland Pie). And let's not forget Stuart's sensational savory creations, from Lobster Pot Pie to Quiche Lorraine to Italian Wheat Pie. Stuart also passes along easy recipes for Hot Fudge Sauce, Raspberry Jam, and Whipped Cream to top it all off. Stuart's secret, she says, is that her pies are "made by hand with love," but she doesn't neglect to advise you on the basic kitchen tools you'll need as she reveals essential tips and techniques, from how to roll out dough to the best way to make light and flaky crust. And of course she stresses the use of fresh, seasonal fruits and other wholesome ingredients. "The best pies are the ones that keep it simple," Stuart notes. So whether you're a pie novice, a weekend baker, or a seasoned pastry chef, *Perfect Pies* will help make everything you bake worthy of a blue ribbon.

*Pies, Fries, and Ice Cream* brings together mouthwatering drawings printed on perforated pages for easy removal and display. Four exciting illustrators with singular yet complementary styles present a range of iconic cuisines, culinary settings, and intricate food-themed patterns sure to please any discriminating foodie or coloring book addict. From a bramble of juicy berries to a Parisian café scene, the beauty of food on display here will help users unwind as they immerse themselves in a delicious coloring experience.

Companies can both serve society and create profit. This book shows how--based on rigorous evidence and an actionable framework. Get the dough rolling and perfect your pie-making skills to bake beautiful, foolproof versions of the corner bakery classics and French patisserie favorites--plus a host of whimsical, modern pies and tarts of all kinds like sky-high meringue pies, uniquely flavored fruit pies with intricate lattice-woven tops, and lush elegant tarts. *The Perfect Pie* is the definitive guide to gorgeous pies and tarts. Maybe you want to master homespun pies that celebrate seasonal produce, or get creative with pastry-encased canvases for modern flavor profiles. No matter your pie preference, this collection will inspire you to bake. We've tested our way to the best techniques for building foolproof bakery-quality pies from the crust up: Learn how to create the flakiest pie crust from dough that's a breeze to roll. Become the expert in classics like Sweet Cherry Pie and also wow with pies that show off interesting flavors like Blueberry Earl Grey Pie (tea is infused into the filling and an adorning glaze) or Browned Butter Butternut Squash Pie with Sage. Make meringues that don't weep, or fruit filling for Deep-Dish Apple Pie that doesn't shrink under the tall-standing top crust. Discover the world of tarts like Chocolate-Hazelnut Raspberry Mousse Tart with looks that deceive its simplicity (we top crispy store-bought puff pastry with a quick mousse), sleek sesame brittle-decorated Chocolate-Tahini Tart, and rustic galettes. When you're ready to up your game, learn to design intricate pie tops (think: braided edges for Pecan Pie; a herringbone

lattice pattern for Ginger Plum Pie; creative cutouts for Apricot, Vanilla Bean, and Cardamom Pie; and candied peanut clusters for Peanut Butter and Concord Grape Pie), fashion pies big (slab pies for a crowd) and small (muffin tin pies, jar pies, and pie pops), and use ingredients you never thought to put in pie like husk cherries or rose water.

New York's beloved Petee's Pie Company serves up more than 80 recipes for the best pies you can make at home Petra (Petee) Paredez shares her personal repertoire of impeccable baking techniques that have made her pie shops, Petee's Pie Company and Petee's Café, New York darlings. At the heart of it all, the goal is simple—a tender, flaky crust and perfectly balanced filling—and this cookbook leads the way with easy-to-follow, step-by-step guidance. A champion of locally sourced ingredients, Paredez features some of the best farms and producers in profiles throughout the book, inspiring us to seek out the very best ingredients for our pies wherever we may live. Filled with vibrant photography and recipes for just about every pie imaginable, from fruit and custard to cream and even savory, Pie for Everyone invites us to share in the magic and endless appeal of pie.

With over 35 recipes for sweet and savory pies, there's something for everyone in this compact yet comprehensive cookbook. The Pie Cookbook teaches home bakers how to make decadent and delicious treats.

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