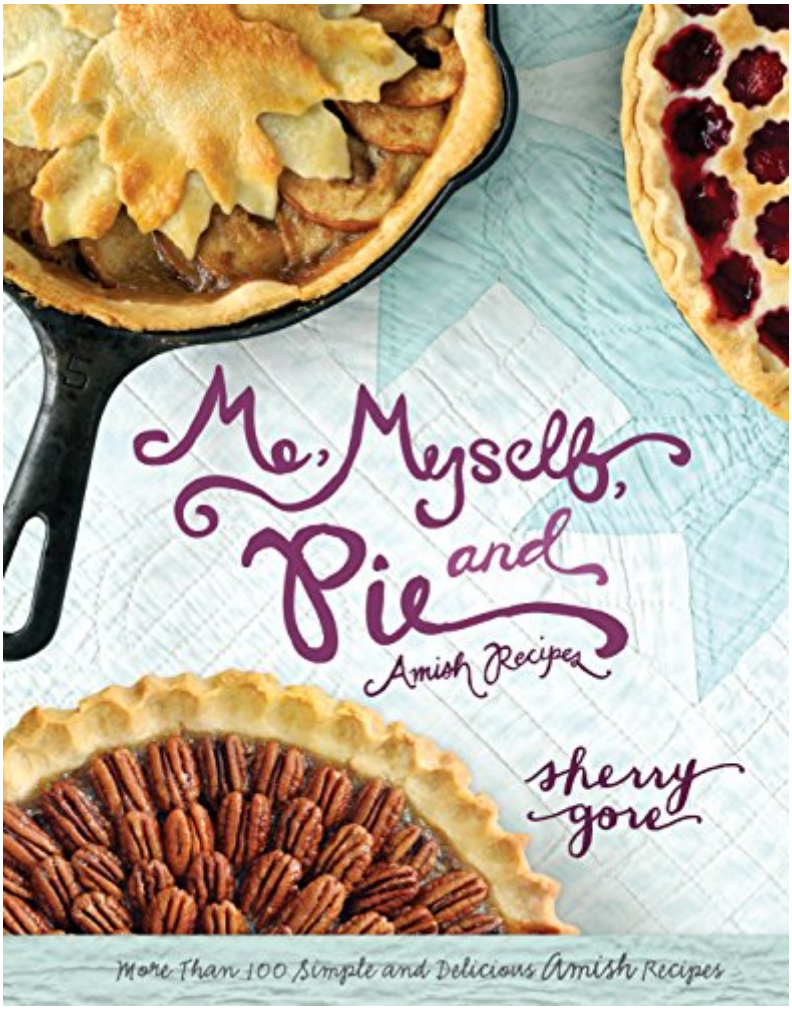
Ebook Directory
the best source of ebook

The book was found

Me, Myself And Pie (The Pinecraft Collection)



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

Filled with classic pie recipes such as apple and pecan, yet bolstered with modern pie innovations like pie pops, Thanksgiving Pie, and pies-in-a-jar, this is a collection of simple, straightforward recipes and stories of Amish life that will help bakers bring their families together around the table.Brimming with full-color photography of more than 100 recipes full of simple, wholesome ingredients and easy tried-and-true techniques that are sure to please any palate, this distinctive cookbook will help you bake the perfect Amish pie, whether you are a pie novice or a filled-pastry aficionado. Recipes include sweet and savory fillings, basic crusts, fruit pies, cream pies, meringues, scrumptious toppings, and so much more.Sprinkled throughout are Sherry Gore's personal stories of Amish life and culture that are best enjoyed overÃ¢â ¬â •what else?Ã¢â ¬â •a slice of homemade pie!Trim Size: 7 x 9Ã Â

Book Information

File Size: 99420 KB

Print Length: 280 pages

Simultaneous Device Usage: Up to 5 simultaneous devices, per publisher limits

Publisher: Zondervan (October 7, 2014)

Publication Date: October 7, 2014

Sold by:Ã Â HarperCollins Publishing

Language: English

ASIN: B00LKWQ47U

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #220,232 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #67 inÃ Â Books > Cookbooks, Food & Wine > Baking > Pies #803 inÃ Â Books > Cookbooks, Food & Wine > Desserts #877 inÃ Â Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International

Customer Reviews

My mom purchased this book at and since she doesn't like to write reviews, I decided to.For

background, My mother is a follow the recipe to a tee person, she does not deviate from what is written, at least until she makes something the first time. She is not a novice baker especially with breads and pies but I would call her a hesitant baker. Although she may see something she feels isn't exactly right, she will still follow the recipe even against her own judgement.Pros: I love that each pie has a picture next to the recipe, nothing is better than seeing what you are going to bake and what the results should look like. The contents are nicely arranged and the index is helpful. Pies range from run of the mill, fast and easy, a bit more complex and a few completely decadent. Keep in mind these are Amish pies so nothing ultra elegant but they're beautiful all the same and a beautiful pie has an elegance unto itself. The recipes are ingredient friendly. I did not see anything that by living in a small town I would have to special order thru the mail. A nice variety of crusts however not much direction on making decorative top crusts like a lattice top. Of the pies I have tried none have been too sweet. The ones my mom has made so far have been very tasty. The author's voice is very friendly, the recipes are concise and not overwhelming with so much information they end up sounding like too much work or too scary to even try.Cons: To date she has made at least 4 different pies, following the directions exactly as written, they have all had little issues that good editing should have taken care of. Examples:German chocolate Pie with pecans, chocolate and coconut in it is good, each bite tastes like more. However, if you read the recipe it doesn't make sense. First off you melt chocolate and separately make a milk custard which you allow to cool. Then you are told to "slowly pour chocolate and milk mixture into unbaked pie crust." Now does this mean at some point you should have added the chocolate to the milk custard or should you pour the separate bowls of chocolate and custard into the pie simultaneously? After having added the chocolate and milk mixture you are told and I quote "Sprinkle nuts and coconut on top. Sprinkle nuts and coconut flakes into unbaked pie crust." Okay so should the coconut mixture be on top, on the bottom or some of both?Funny Cake Pie which in the picture looks to have a lovely swirled top. Mom used the standard 9" glass pie plate as directed and the mess in the oven from it overflowing was not fun to clean up. Again it was very tasty but should have perhaps been done in a deep dish or 10" pie plate.These are just two examples but there have been other unnecessary mistakes. Issues like this should have been taken care of when the recipes were tested and the book edited. My mom has taken to making notes in the book of any changes or alterations that need to be made to the recipes which isn't the end of the world but shouldn't really need to be done.I would still recommend the book but with a caveat or condition that when you decide to bake one of these, do a practice run first especially if it is for company. If there are issues,they have not ruined the resulting pies and although not picture perfect, they have been very

tasty and worth the time it took to make them just not perhaps "company" presentable. Once you are sure of the steps, the end result will be even better, perhaps, picture perfect.Rating 5 for ease of use, pictures and collection of pies represented + 2 for bad editing averaging out to score of 3.5

I asked myself "do I need another cook book?" I am very happy that I bought this amazing book! This is an excellent pie recipe book, written by a Pie Master! It's a beautiful, easy to read cook book. It reviews pans, crusts, washes, edge techniques and everything pie related. It includes many classical pies, and some yummy looking ones I will try that I have never seen before. It even has a recipe for pie pops! And Whoopie pies, as well as hand pies! As a "from scratch" cook. I love making (and eating) pies and know this will become a recipe book that will have worn pages from frequent use.

I bought the Kindle verson but I wish I bought the hard copy. The digital cookbooks are a pain. I have tried several recipes and they are excellent. The Amish Orange Pie is light, fresh, smooth. The Bacon Chicken Hand Pie is requested weekly. I make and freeze them for a quick breakfast or snack. All the hand pie will be made again and again. Some recipes look to have a bit too much sugar but this is Amish style. The sugar can be adjusted. Overall I've tried 15 recipes and will make them all again.

I love the pies in this book. True I may never make some of them, but there is a recipe in here for green tomato pie I will definitely be trying this fall when I am left with a ton of green tomatoes. I may not like it, but hey. I may love it. Some other pies in this book include one my grandmother used to make--a raisin cream pie. Not sour cream raisin--but a raisin cream pie. It was one of our family's favorites, and that is the reason I bought this book. Other recipes in here for banana cream pie, and several pies made with molasses. They sound very interesting. I've seen some of the "new age" type pie cookbooks, where they add sage or jalapenos or other herbs to a pie. This is not that type of pie book. These are Amish pie recipes such as I have described. Also included are shoo-fly pie and many many others. I love this book

This book is AWESOME!!! It came just days before a pie auction that I had agreed to bake several pies. Each of the pies were a huge hit! I loved every bit of this book. From the beginning pages of what to keep in your kitchen, all the different pie crusts, to how each pie recipe has a picture of what it should look like on the opposite page, There are many different types of pies in this book from

sweet to dinner. I have always love to make pies, but this book helps me "up my game" a bit. However, this book can make even the most inexperienced pie baker a pro. This book is amazing and Sherry did an amazing job writing it. LOVE!!!

I found this in the library on the staff picks shelf and grabbed it to thumb through. I ended up sticking paper in about three dozen pages, and then I told my husband, "We need to buy this." Aside from providing multiple pie crust recipes (chocolate, crumb, basic, gingersnap, etc.), she includes all the usual suspects and several dozen you've never thought to try. Pink lemonade pie? Chocolate marshmallow pie? Savory tomato pie? Fried pies? And did I mention the pictures? Every recipe, depicted in full color.Yes please to all!Aside from the recipes, the book includes essays about her encounters with Amish culture and piemaking. She has an easy-to-read, lightly humorous voice that makes the whole book a delight.

Having lived in Sarasota, FL for almost 30 years and enjoying the Amish people and their delicious cooking/recipes at Yoders and The Wagon Wheel, I was excited to get this book. You will not be disappointed. Full color pictures...simple instructions to GREAT recipes. I'm a huge "pie" fan and make them all the time; this book will just add to my collection of favorites I grew up with. Even if you're not currently a pie maker, YOU CAN BE with this book.

Download to continue reading...

Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe, Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4) Me, Myself and Pie (The Pinecraft Collection) PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes) 32 No Bake Pie Recipes Ã¢â ¬â œ The Ultimate No Bake Pie Collection (Dangerously Delicious Pies Ã¢â ¬â œ The Best Pie Recipe Cookbook Series 1) How to Bake a Pie: 37 Delicious Pie Recipes: Baking, Home Cooking, Pie Cookbook A Reunion in Pinecraft: An Amish Summer Novella I Can Draw It Myself, By Me, Myself (Classic Seuss) Pie Iron Cookbook : The Ultimate Guide To Simple And Easy Pie Iron Recipes For Campfire Cooking The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House Men's Pie Manual: The complete guide to making and baking the perfect pie (Haynes Manuals) Pie: 300 Tried-and-True Recipes for Delicious Homemade Pie Pie Iron Cookbook: 60 #Delish Pie Iron Recipes for Cooking in the Great Outdoors (60 Super Recipes Book 20) The

Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes (Recipe Top 50's Book 85) The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes Amazing Whoopie Pie Recipe Book: 25 Different Ways Available in this Whoopie Pie Cookbook for you to Try! The Four & Twenty Blackbirds Pie Book: Uncommon Recipes from the Celebrated Brooklyn Pie Shop Amish Romance: Amish Christmas Wish Collection: Amish Christmas Wish, The Christmas Prayer, Amish Sugar Creme Pie Williams-Sonoma Collection: Pie & Tart Campfire Collection (Dutch Ovens & Pie Irons): 120 #Delish Recipes

Contact Us

DMCA

Privacy

FAQ & Help