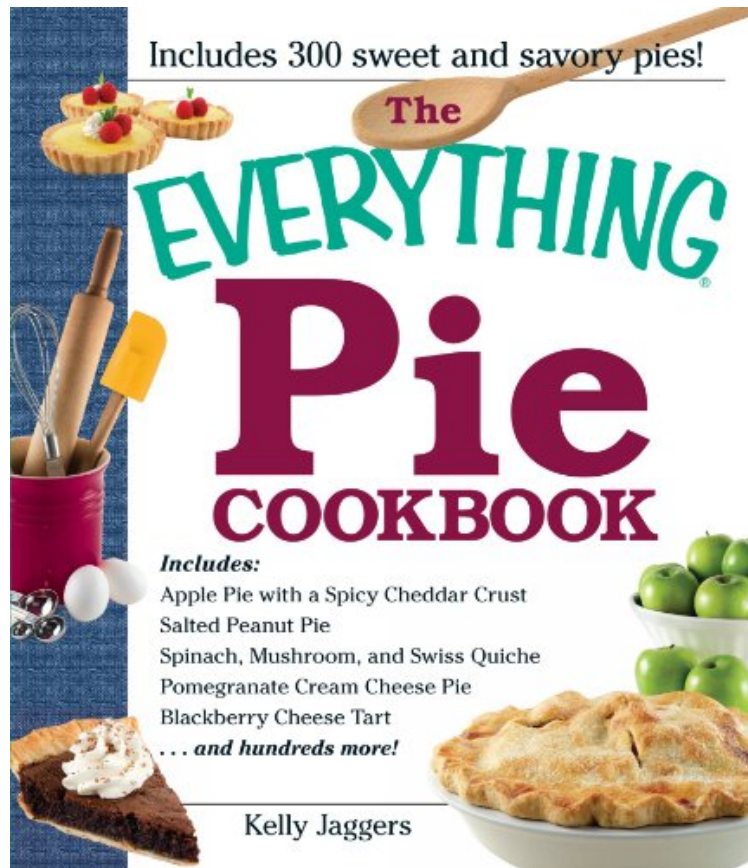


[DOWNLOAD] The Everything Pie Cookbook (Everything (Cooking))

## The Everything Pie Cookbook (Everything (Cooking))

Kelly Jagers

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**Kelly Jagers : The Everything Pie Cookbook (Everything (Cooking))** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Everything Pie Cookbook (Everything (Cooking)):

7 of 7 people found the following review helpful. Great book for beginning baker...By Paul E. OConnellI've been working on my baking for the last year. Cookies and cakes were easy as a start, but the idea of making a crust was keeping me from moving into pies. But I love pies. I took a shot at this book and I'm really happy. The beginning section on different kinds of crusts and the role ingredients play is like an episode of Good Eats. It made the process make sense. I've been really happy with the results I've gotten following this book. Why not five stars? I think the book is a bit too tough to navigate. It's organized by type of pie, but for me the categories aren't intuitive. I need to go to the index too often. 4.5 stars might better describe my satisfaction.)2 of 2 people found the following review helpful. Excellent book and great giftBy Richard PollockI bought this book as a gift for my wife, I'm not the baker in the family. She is very excited over the detail information provided and the huge variety of pie recipes offered. It was a winner for a gift and I look forward to eating the results.1 of 1 people found the following review helpful. The Everything Pie CookbookBy PatrickI love baking pies. The Everything Pie Cookbook has provided me with fresh new ideas. I enjoy having it on my kindle to guide me into getting great compliments from my husband and friends.

Pie--the once-humble dessert--is hot! From savory to sweet, for breakfast, lunch, or dinner, once you know the secrets of making pie you will have the skills to create almost any meal. This cookbook demystifies the art and science of flaky crusts and delectable fillings. It's bursting with recipes for mouthwatering pies of every type, including: Classic fruit pies and tarts Rich cream and custard pies Sweet, nutty pies Meat pies and hearty pot pies And much more! Inside you'll find expert tips, creative ideas, and timesaving shortcuts for making the perfect pie--every time!

About the Author Kelly Jagers is a recipe developer, culinary student, and founder of the FoodBuzz Blog Awardsndash;nominated blog, Evil Shenanigans. Kelly is a member of The Learning Channel's Cake Crew, and her recipes have been featured in Food News Journal, Cooking Club of America, and PBS's Kitchen Explorers.