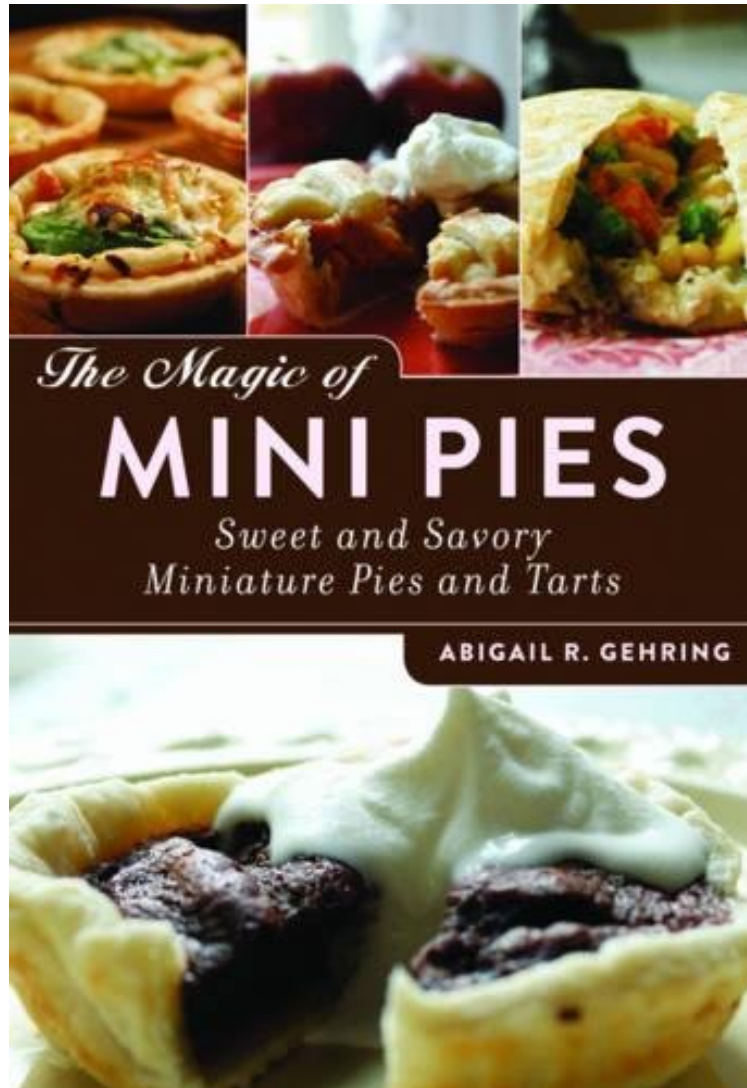


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The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts

Abigail R. Gehring

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Abigail R. Gehring : The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts before purchasing it in order to gage whether or not it would be worth my time, and all praised The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts:

29 of 29 people found the following review helpful. Impressive recipes for a wide range of mini piesBy WJTThis 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. 2 of 2 people found the following review helpful. YummyBy SBHave only used one recipe so far, but it's a winner! The author gives helpful hints at the beginning of the book for newbie mini-pie makers, and each recipe is on a single page with a full-color picture of the finished pie on the facing page. The only thing that could have been added to make this a perfect book would be the nutritional breakdown for each recipe. I made the apple mini pies, and they are delicious. The author includes several crust recipes, so I used the basic crust recipe, which came out very nice. The apple recipe was easy to follow and so tasty and was enough to make four mini pies. 16 of 16 people found the following review helpful. Not too big - not too small - just right! By Kindle CustomerMy 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!!

Miniature pies are everything good about baking—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. Here's a sampling of the more than 50 recipes included: Apple Pies Chocolate Chip Cheesecakes Ginger Peach Pies Blackberry Malbec Pies Maple Walnut Pies Caramel Mousse Tarts Shepherd's Pies Spicy Chicken and Cheese Empanadas Cornish Pasties Banana Dulce de Leche Pies Blackberry Pies with Honey Lavender Cream Toffee Almond Tarts Strawberry-Rhubarb Pies Plum Tarts with Citrus Cream Peanut Butter Chocolate Pies

About the Author Abigail R. Gehring is the editor of *Back to Basics*, *Homesteading*, and *Self-Sufficiency*, and author of *Odd Jobs* and *Dangerous Jobs*. She's practiced living self-sufficiently since her childhood in Vermont, being home-schooled, home-canning jams and jellies, and enjoying natural crafts. She lives in New York City and Windham, Vermont.