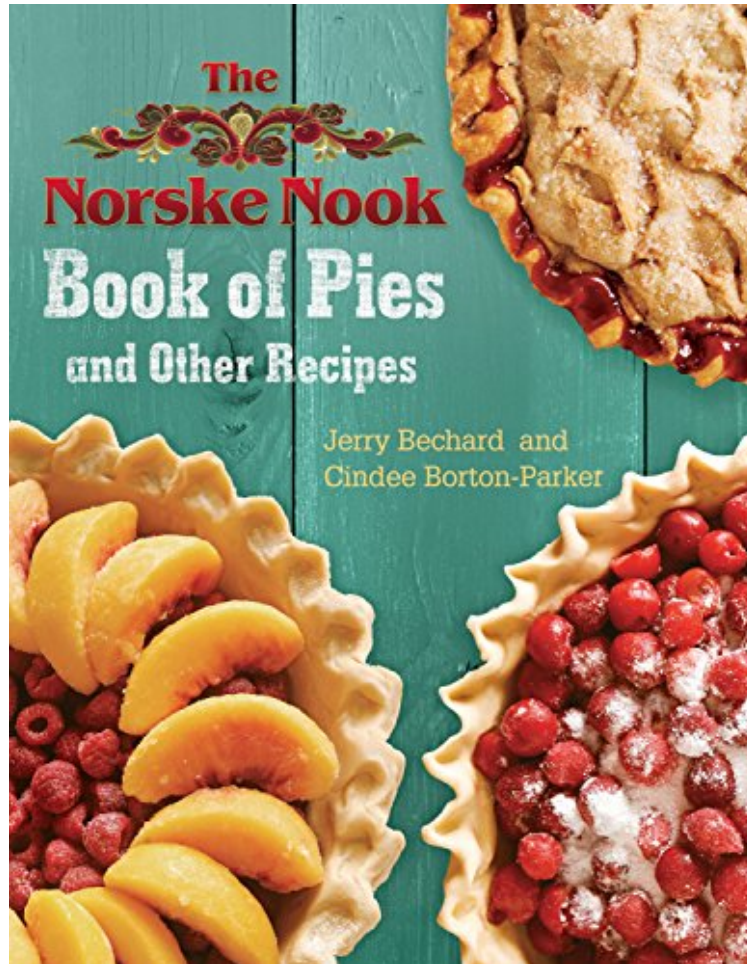


## The Norske Nook Book of Pies and Other Recipes

*Jerry Bechard, Cindee Borton-Parker*  
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**Jerry Bechard, Cindee Borton-Parker : The Norske Nook Book of Pies and Other Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Norske Nook Book of Pies and Other Recipes:

2 of 2 people found the following review helpful. Glorious Pies!By MarisaKathleenI wish I could give this 6 stars. It's phenomenal.We stop at the Norske Nook any time we see a sign just to get some incredible pie. I have no idea what any of their "real" food tastes like, but if it's anything like their ridiculous pies, I'm sure it's divine.I got this right around the 4th of July, and I've made 6 different pies out of it already. the recipes are delicious, and very easy to understand. The only bad part is that every pie requires an 11in pie pan, which is extremely difficult to find. I ended up calling a restaurant supply store and they were able to order me one for around \$8. I happened to have a 10in one at home, which works well, but if you make any of the custard or candy pies, you will have extra filling that you'll have to consume. Oh darn.5 of 5 people found the following review helpful. Don't bake for 2 hours!By alexamyI love their

pies and have made several successful attempts, except that their stated 2 hours of baking time for many pies is INSANE and completely wrong. Try 1 hour.0 of 0 people found the following review helpful. Can't wait to start baking!By Cheryl MeeksGreat looking cookbook of pies. Anxious to try some of the recipes after sampling some of the Norske pies at a friends. The pies were phenomenal. Hope I can come close to the deeeeliscious-ness of their recipes!

The Norske Nook, founded as a small-town café in 1973, is now a foursome of revered pie shrines in Osseo, Rice Lake, Eau Claire, and Hayward, Wisconsin. The Nook's international fame grew from a tradition of Midwest home baking, informed by Scandinavian roots and enriched by the luscious ripe fruit and sumptuous sour creams and cream cheeses of America's dairyland. This cookbook features the restaurants' award-winning baking: Scandinavian specialties, cheesecakes, tortes, cookies, muffins, and more than seventy recipes (and variations) for pie. More than fifty new pie recipes have been created by the Nook bakers since 1990, when Jerry Bechard purchased the Osseo café from founder Helen Myhre. The Norske Nook has won thirty-six blue ribbons at the National Pie Championships in Florida—including three in 2014, for Lemon Cream Cheese, Peaches and Cream, and Jamberry. Gold Medal Winner, Cookbook, Foreword Reviews IndieFab Book of the Year Awards Runner-up, Cookbooks/Crafts/Hobbies, Midwest Book Awards "Outstanding" books for public secondary school libraries from university presses, American Library Association "Best of the Best" books for public libraries from university presses, American Library Association

"This cookbook is a celebration of all of our pie and bakery recipes, with some memories, beautiful pictures of the pies, and a few instructional photos. After years of many requests for our recipes, we couldn't disregard the demand from our local guests and our travelers to take another piece of Norske Nook pie home."—Jerry Bechard and Cindee Borton-Parker