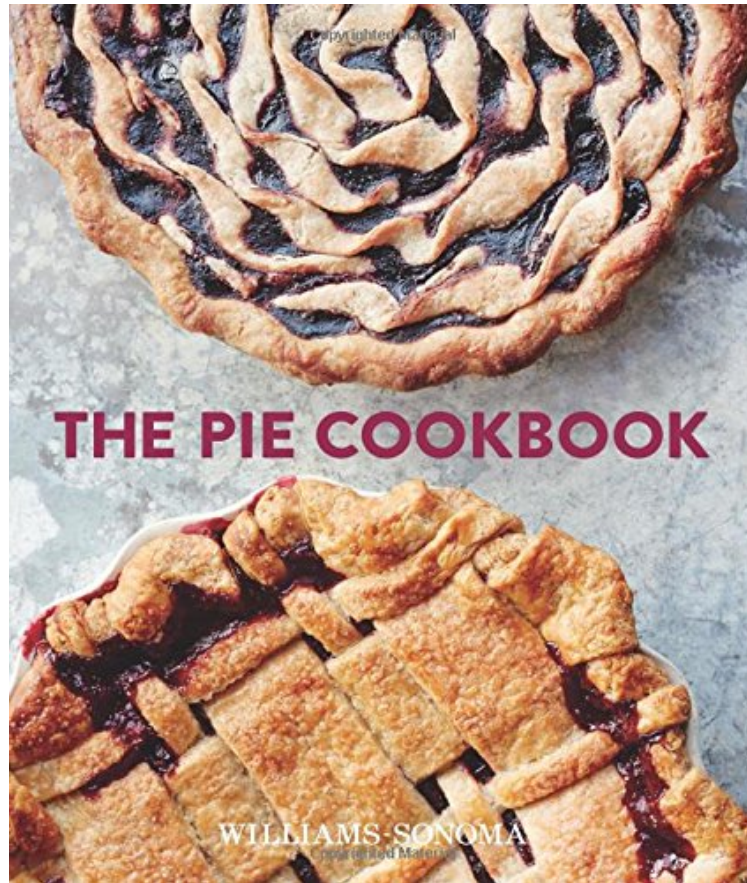


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Packed with over 35 recipes for sweet and savory pies, there's something for everyone in this compact yet comprehensive cookbook. Pies: Delicious Fruit, Special, Savory Treats teaches home bakers how to make decadent and delicious treats. Mouthwatering photography, an illustrated how-to section on piecrusts, and tips and tricks for perfect baking round out this essential title for pie lovers. Whether you're an avid baker or just looking for a rainy day activity, the experts at the Williams-Sonoma Test Kitchen have you covered. Inside this inspiring volume, you'll find over 35 recipes for sweet and savory pies, as well as recipes for different types of piecrusts. Step-by-step

photography and instructions illustrate how to make different types of decorative crusts, from fluted to braided to a modern lattice design. Fruit Pies: Salted Caramel Apple Pie, Lemon Meringue Pie, Gingered Peach-Blackberry, Cherry Slab, Orange "Creamsicle" Special Pies: S'mores Pie, Grasshopper Pie, Toasted Coconut Cream Pie, Meyer Lemon Buttermilk Chess Pie, Bananas Foster Cream Pie Savory Pies: Shepherd's Pie, Tamale Pie, Hot Pockets, Root Vegetable Potpie, Chicken Potpie Try your hand at these delicious recipes and many more with Pies!

About the Author Since its founding by Chuck Williams in 1956, the Williams-Sonoma brand has been bringing people together around food. Williams-Sonoma is a leading specialty retailer of high-quality products for the kitchen and home, providing world-class service and an engaging customer experience. The Williams-Sonoma Test Kitchen spearheads the development of culinary content for the brand's catalog, website, blog, social media programs, cooking schools, and special events. Excerpt. copy; Reprinted by permission. All rights reserved. Salted Caramel Apple Pie

2 recipes Basic Pie Dough, rolled into 2 rounds 1 1/2 cups (12 oz/375 g) granulated sugar 1 tablespoon, plus 1 teaspoon fresh lemon juice 1 1/2 cups (375 ml) heavy cream 2 teaspoons sea salt 5 lb (2 1/2 kg) Granny Smith apples, peeled, cored, and each apple cut into 8 slices 1/2 cup (3 1/2 oz/105 g) firmly packed light brown sugar 1/2 teaspoon cinnamon 1/4 teaspoon ground nutmeg 3 tablespoons cornstarch 1 large egg beaten with 1 teaspoon water Turbinado sugar, for sprinkling Flake sea salt, for sprinkling

*Serves 8-10

1. Make the pie dough. Fit 1 dough round into a 9-inch (23-cm) deep-dish pie dish and trim the edges flush with the rim. Refrigerate for 30 minutes.
2. In a large saucepan over medium heat, combine the granulated sugar, 1/4 cup (60 ml) water, and the 1 teaspoon lemon juice. Cook until the mixture bubbles vigorously and turns a golden amber color, about 9 minutes. Remove from the heat and carefully add the cream, stirring until the sauce is blended. Stir in 1 1/2 teaspoons of the salt and let cool until just warm.
3. Meanwhile, preheat the oven to 350deg;F (180deg;C).
4. In a large pot over medium heat, stir together the apples, brown sugar, cinnamon, nutmeg, and the 1 tablespoon lemon juice. Cover and cook, stirring occasionally, until the apples are just tender, 10-12 minutes. Uncover and let cool to room temperature. Stir in the cornstarch, the remaining 1/2 teaspoon salt, and 3/4 cup (180 ml) of the sauce to the apple mixture and stir together; reserve the remaining sauce for serving.
5. Pour the filling into the crust. Place the remaining dough round over the filling, trim the edges flush with the rim, and press the top and bottom crusts together. Brush the crust with the egg mixture and sprinkle with turbinado sugar. Place the pie dish on a baking sheet.
6. Bake until the crust is golden brown and the filling is bubbling, about 1 hour, covering the top and edges with aluminum foil if they brown too quickly. Let cool on a wire rack for at least 4 hours, preferably overnight, before serving.
7. Reheat the reserved sauce over low heat until just warm. Sprinkle the pie with flake salt, slice, and serve with the sauce.