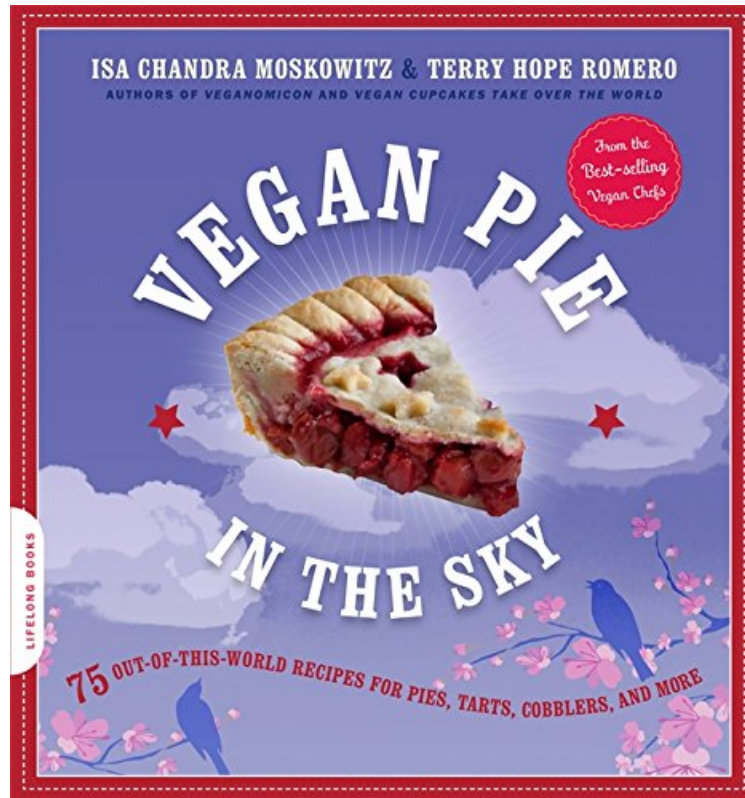


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Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More

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Isa Chandra Moskowitz, Terry Hope Romero : Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More:

2 of 2 people found the following review helpful. This book has plenty of great and easy to make crust recipes - some of ...By slashfemme I am a huge fan of the Moskowitz/Romero cookbooks, so I am definitely biased. :) Pies and tarts were always really daunting for me in the kitchen, particularly the crusts. This book has plenty of great and easy to make crust recipes - some of which can be put together in minutes and ready to use (olive oil crust!). I've made the apple brown Betty, strawberry pie, and peanut butter chocolate tart (OMG WHAT YUM) and they have all turned out beautifully. I really like that most of the pies can be made with readily available pantry items, though for some you will need to invest in some exotic ingredients (agar and other thickeners) - but these will last you a long time and won't expire quickly. 2 of 2 people found the following review helpful. Pie for breakfast! By L.Tomas I loved the book. It is full of fantastic recipes that my 11 year old loves to bake. She has an egg allergy and is so happy that she finally gets to make it, and eat her pie too! 9 of 10 people found the following review helpful. Filled with humor and delicious

goodness!By CustomerHaven't tried making pie crust since I was a kid. My go-to apple pie recipe for years has been bottomless with a crumb topping (i.e. a crisp). Turns out it's way easier than I thought to make flaky delicious goodness thanks to Isa Terry walking me through it in their new book. I tried the blackberry bramble pie and it was amazing. Even the omnivores in my house thought it was really good and they're usually scared to try my food for fear of the "weird" ingredients.As usual, their guides at the beginning of the book address many of the potential pitfalls when baking. They list the essential tools as well as the nice-to-haves (and even the essentials have Macgyvered alternatives to keep your kitchen tools multitasking). Also as usual, Terry and Isa break down the complicated steps until they're feasible even for novice bakers. With just a basic pie crust recipe, they offer half a dozen options for edgings and tops, ranging from very simple to elaborate, most done with your fingers or basic cutlery and the occasional cookie cutter (no uni-taskers here!). They even describe two different techniques for a lattice top. The panel on adjusting for frozen fruit was particularly useful since it's not exactly berry season right now. Recipes that call for special techniques have the panel right there to make your life easier. There aren't a whole lot of exotic vegan ingredients (and those that are tend to be shelf-stable so you can stock up online) so it's fairly supermarket-friendly, even for those of us not living in the big city.Isa Terry offer us 11 different recipes just for the crusts and they even do the math for you to adjust the cookie crusts for springform pans. They address two of the rising trends in piemaking -- vodka crusts and handpies -- without coming close to overwhelming the book with what may turn out to be fads. Even their standard pies have just a touch of something to surprise the palette. The recipes range from classic cherry, apple, and pumpkin to Pear Frangipane Tart and Curried Macaroon Pie. I will say that if you have allergies, you may want to check it out from the library or flip through it at the bookstore before deciding to buy it. There is a heavy reliance on cashews and tofu for the creamy pies (which are close to half the recipes) and they don't offer many alternatives. But with a little experimentation most of the rest can be made allergen-free.This book is packed with fruit pies, cobblers, crisps, and buckles. Tarts and pudding pies. A dozen different cheesecakes. An entire chapter filled with chocolate. And everything is flavored with their signature wit. Whether all you want are a couple reliable vegan recipes for the holidays, or to expand your baking repertoire, or to spend time in the kitchen fussing with fancy-looking desserts for your blog, this book has something for you.

Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever.

“There really is something very special about pie, and Vegan Pie in the Sky offers some very special pies and pastries, along with traditional favorites like Apple Pie and Apple Brown Betty. Those desirous of something more sophisticated might be tempted by the Cappuccino Mousse Pie, which is a lot easier to make than it sounds—ideal for an elegant dessert. Or perhaps that masterpiece of artistic engineering, Strawberry Kiwi Crème Tart, would be more to your liking. Whether you want to prepare a down-home favorite or something a lot more uptown, Vegan Pie in the Sky has the recipe you need. The variety is excellent.”