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## Fabulous Pies



## **Synopsis**

A delicious slice of homemade pie always brings back memories of my childhood and warm thoughts of holidays past with family and friends when these delicious desserts were shared. I love being able to create these same memories for my family by continuing the tradition of pie making for them. You can create these desserts for your family to enjoy, as well, and the happy truth is that pie making is not difficult. If you can read and follow a recipe, you too can make a delicious pie.

Detailed instructions have been included in the recipes and in a "Hints and Tips" section with the goal of providing even baking beginners with the knowledge and confidence to produce a tasty and pleasing pie. So, let's get baking!

## **Book Information**

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## **Customer Reviews**

I buy cookbooks all the time. Some are good. Some are not so good. This cookbook is GREAT! First I loved Carolyn's story about her upbringing in the mid South and how she acquired her love of baking from her mother, Grandmothers and aunts. Secondly the recipes are authentic, bake from scratch pies that are mouth-watering and delicious. There's a very good section of Hints and Tips that I'd also suggest reading before baking one of the pies. The directions are clearly written and easy to follow. You get 10 pie crust recipes. You can use unbaked pie shells that you buy in the

store. But these homemade crusts are simple and tasty. The pie crusts range from a Pastry Pie Crust, Coconut Pie Crust, Chocolate Cookie Pie Crust, Flaky Pie Crust to some interesting crusts like Mayonnaise Pie Crust and Spicy Pie Crust. Carolyn does recommend pie crusts for the individual pies in the book ~ either store-bought or homemade. Next you get recipes for homemade meringue and whipped cream toppings. Then there are 18 Fruit Pie recipes. I baked the Candy Apple Pie and it was amazing. So many of the other fruit pie recipes look good; Deep Dish Apple Pie, Peach Crumb Pie, Cheddar Apple Pie, Fresh Blueberry Pie, Strawberry Pie, Divine Raspberry Glaze Pie. And there are more! There are 18 cream pies. Years ago I spent time in Atlanta and many of these pies were familiar. Shoofly Pie, Pecan Pie, Southern Butterscotch Pie, Sweet Potato Pie and currant Pie. Finally there are 9 Chiffon pies. I don't often bake or eat chiffon pies but there are some here that I may try like: Nesselrode Pie, Christmas Pie and the Lemon Chiffon Pie. This is a long review but I really loved this cookbook. I HIGHLY recommend it.

Pies are a Southern tradition. I never went to any family gathering without there being a selection of pies. This is the only pie cookbook you will ever need. I especially like the choices of pie shells. They certainly gave me a lot to think about. The pie crust are a dessert themselves, Coconut pie crust, chocolate cookie crumbs, and of course a delicious graham cracker crust. Make one of these and who cares what the filling is. Fruit pies have always challenged me in the kitchen, but no longer. I made the Apple Crisp for my husband because he is a big apple pie fan. He raved about it. The easy to follow directions and well laid out ingredients are the answer. I prefer custard pies and I made the lemon lime meringue pie and put it in the coconut crust. Talk about good. WOW!! Get this book and make a treat for your family.

Very nice cookbook. First off, it starts with a delightful introduction and overview of how to bake pies (the book is worth it just for these tips and tricks). Second, the crusts. I bake a lot, and I've never seen such a nicely laid out and good selection of pie crusts. The coconut one really caught my eye as an excellent addition to many "traditional" pies. Third, the pie recipes. Mmmmm. A wonderful set of mouth-watering recipes that are well laid out and clearly explained. The only question is "Which one will you enjoy making first?"

Liked the preface with the tips on baking the pies. Those are the bits that separate the good recipe books from the excellent ones. A nice number of original recipes in here and definitely some new ones to try for me.

I am enjoying trying out new pies and my family is loving it. Great deal for me. I love my kindle and the books I can get for everything under the sun. Love the cookbook!

"Fabulous Pies" cookbook lives up to its name. It is packed with fabulous recipes. There is a lot of variety...too many to list. These mouth watering recipes are made from scratch with clear instructions. I liked Carolyn's non-intimidating style that should make it easy even for the novice. If you love Pies (who doesn't), you'll thank yourself for nabbing this cookbook.

There's a nice introduction telling us about the author and why she chose to write about pies. There's a hyperlinked table of contents that works with the Kindle menu. These are both positive marks! When reading the TOC, I see a mix of traditional recipes and some that aren't as familiar to me...pineapple cranberry pie, mayonnaise pie crust, and plum glazed cheese pie. The hints and tips section is clean and provides helpful information; some of it falls into the "common sense" category, but sometimes common sense is just plain lacking. The information on pie crusts appears to be consistent with my other cookbooks and my own experience, and I like having a large variety of pie crust recipes right at my fingertips. I am a bit hesitant about the topping on the Apple Crisp, which calls for Crisco rather than butter. When I make crumb-style toppings, I've never used anything other than butter. However, I suppose I would try it once, since it's going over a pie crust; I'd be interested to see what happens, and my husband loves it when I perform "science" experiments because it means he usually gets some treats out of the deal. When reading through the recipes, I notice terms available in the glossary are linked; clicking on "flute" takes one to the definition, clicking on meringue topping takes one to that recipe, which is kind of a nice touch. The format is clean and easy on the eyes, with each recipe appearing on its own page. Recipes generally call for real ingredients - real fruit (not canned), cream and butter. I did see one recipe calling for a pudding mix, but I usually only start objecting when entire cookbooks are written using such things to make "homemade from scratch" pies. All in all, I liked this book quite a bit and wouldn't hesitate to recommend it to someone interested in making pies. I will be keeping it and using it (soon, hopefully).

This is a great cookbook full of delicious recipes for pie. I am a pie addict and I'll definitely be working my way through the pages of this book. I can't wait!

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