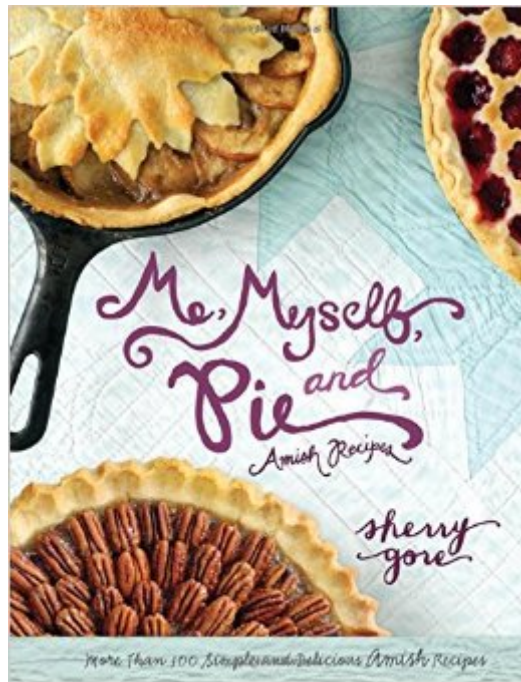


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# Me, Myself, And Pie (The Pinecraft Collection)



## Synopsis

Filled with classic pie recipes such as apple and pecan, yet bolstered with modern pie innovations like pie pops, Thanksgiving Pie, and pies-in-a-jar, this is a collection of simple, straightforward recipes and stories of Amish life that will help bakers bring their families together around the table. Brimming with full-color photography of more than 100 recipes full of simple, wholesome ingredients and easy tried-and-true techniques that are sure to please any palate, this distinctive cookbook will help you bake the perfect Amish pie, whether you are a pie novice or a filled-pastry aficionado. Recipes include sweet and savory fillings, basic crusts, fruit pies, cream pies, meringues, scrumptious toppings, and so much more. Sprinkled throughout are Sherry Gore's personal stories of Amish life and culture that are best enjoyed over a "what else?" a slice of homemade pie! Trim Size: 7 x 9 Å

## Book Information

Series: The Pinecraft Collection

Hardcover: 288 pages

Publisher: Zondervan (October 7, 2014)

Language: English

ISBN-10: 0310335566

ISBN-13: 978-0310335566

Product Dimensions: 7.4 x 1.2 x 9.2 inches

Shipping Weight: 2.5 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars Å Å See all reviews Å (97 customer reviews)

Best Sellers Rank: #242,012 in Books (See Top 100 in Books) #52 in Å Books > Cookbooks, Food & Wine > Baking > Pies #631 in Å Books > Cookbooks, Food & Wine > Desserts #2249 in Å Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

My mom purchased this book at and since she doesn't like to write reviews, I decided to. For background, My mother is a follow the recipe to a tee person, she does not deviate from what is written, at least until she makes something the first time. She is not a novice baker especially with breads and pies but I would call her a hesitant baker. Although she may see something she feels isn't exactly right, she will still follow the recipe even against her own judgement. Pros: I love that each pie has a picture next to the recipe, nothing is better than seeing what you are going to bake and what the results should look like. The contents are nicely arranged and the index is helpful. Pies

range from run of the mill, fast and easy, a bit more complex and a few completely decadent. Keep in mind these are Amish pies so nothing ultra elegant but they're beautiful all the same and a beautiful pie has an elegance unto itself. The recipes are ingredient friendly. I did not see anything that by living in a small town I would have to special order thru the mail. A nice variety of crusts however not much direction on making decorative top crusts like a lattice top. Of the pies I have tried none have been too sweet. The ones my mom has made so far have been very tasty. The author's voice is very friendly, the recipes are concise and not overwhelming with so much information they end up sounding like too much work or too scary to even try. Cons: To date she has made at least 4 different pies, following the directions exactly as written, they have all had little issues that good editing should have taken care of. Examples: German chocolate Pie with pecans, chocolate and coconut in it is good, each bite tastes like more. However, if you read the recipe it doesn't make sense. First off you melt chocolate and separately make a milk custard which you allow to cool. Then you are told to "slowly pour chocolate and milk mixture into unbaked pie crust." Now does this mean at some point you should have added the chocolate to the milk custard or should you pour the separate bowls of chocolate and custard into the pie simultaneously? After having added the chocolate and milk mixture you are told and I quote "Sprinkle nuts and coconut on top. Sprinkle nuts and coconut flakes into unbaked pie crust." Okay so should the coconut mixture be on top, on the bottom or some of both? Funny Cake Pie which in the picture looks to have a lovely swirled top. Mom used the standard 9" glass pie plate as directed and the mess in the oven from it overflowing was not fun to clean up. Again it was very tasty but should have perhaps been done in a deep dish or 10" pie plate. These are just two examples but there have been other unnecessary mistakes. Issues like this should have been taken care of when the recipes were tested and the book edited. My mom has taken to making notes in the book of any changes or alterations that need to be made to the recipes which isn't the end of the world but shouldn't really need to be done. I would still recommend the book but with a caveat or condition that when you decide to bake one of these, do a practice run first especially if it is for company. If there are issues, they have not ruined the resulting pies and although not picture perfect, they have been very tasty and worth the time it took to make them just not perhaps "company" presentable. Once you are sure of the steps, the end result will be even better, perhaps, picture perfect. Rating 5 for ease of use, pictures and collection of pies represented + 2 for bad editing averaging out to score of 3.5

What a fantastic book! I bought this for my DIL for a C'mas gift bc she is the pie maker in the family. I decided on this one when seeing only ALL 5-star reviews. One review said there was a pic for

each recipe, I liked that a lot, so I dove in and bought it. As I gingerly leafed thru the pages, I was further enchanted. I am buying this book for me, myself and I. Mind you, I am a cook, I prefer savory things to eat and make, I rarely bake or make pies--only on special occasions and major holidays. I am someone who has dozens of books on bread baking, canning and preserving, Mexican, Italian, Indian cooking, you name it, but not ONE pie book. However, this pie book made me see religion...you will be converted, too. I saw a recipe for Old-fashioned Buttermilk Pie in here, I needed to find a way to use my buttermilk in fridge, so I used the recipe in this book (copying the page lest I splash the one I am gifting). I had another buttermilk pie recipe in one of my dedicated 'buttermilk' books, but I passed that one up for this one. This one was easier. It needs no electric mixers. Mix the ingredients in a bowl by hand, pour into a pie shell (I had a store-bought frozen one), and bake. So yummy with a dollop of whipped cream. I am sold! Another thing I was impressed by is that many of the recipes don't need eggs. My little g'daughter is allergic to, among other things, eggs. There are so many lovely choices w/o eggs, traditional and otherwise. I like the short list of ingredients and process steps, I also appreciate the "white space" around the print making it easier to read w/o a lot of 'clutter.' And it can't be said enough, every single recipe has a picture with it, to entice you further. There is one disappointment in that the measurements don't use both cups/ozs./grams. I like to measure flour by weight so it is consistent each time I make it. So I had to resort to noting it the first time I made it, jot it down on the page, and move on. Another reason where weight measurements would have helped is the Marshmallow Pie. It said use 30 large marshmallows. Ok, I can count to 30. But I had a partial bag of large marshmallows and a partial bag of small ones...they had to be melted anyway, so I wanted to use both sizes for the pie; and of course, I have no idea how many little marshmallows equal a large one...if the weight were there, I could just dump them all in a bowl and weigh it. So I will make that pie one day and jot down my weight measurement, assuming it turns out good enough to make again. Despite this one letdown in the book, I love the book.

UPDATE--Valentine's Day, 2015. I made the Cranberry Cherry pie and it is waiting for after dinner. I will report back then. It looks good!

Dec 4, 2014: CAUTION: ONE CAVEAT...I am baking the Union Pie as I type this. While prepping it, I noticed there is an error in recipe. The list of ingredients shows 1/2 cup sugar, but the directions never mention this ingredient whatsoever. So using my limited knowledge, I added the sugar to the 'wet' ingredients and just assumed the proofreading went awry and it was meant to be in the pie. I hope there are not other snafus in other recipes.

Dec 5, 2014: The Union Pie according to my husband was good, but I liked the Old Fashioned Buttermilk Pie better. I would also suggest that the Union pie be done in a tart pan, not a pie pan, bc it didn't fill it up my 9" pie shell adequately from the get go, didn't reach the top of it; and

then when it sat to cool, it deflated even further looking sad. More pies to follow, will report back. Dec 22, 2014: Made the savory chicken pot pie, I cheated and used store-bought roll-out pie crust bc the holidays made me pressed on time; but the recipe for the filling I followed and it was good, and the creamy base which is the most important part worked well...I just needed to add more broth than is called for, but that is typical. Room to tweak it. I added some poultry seasoning bc I always add that to pot pies.

I purchased Sherry Gore's "Me, Myself and Pies" cookbook to give as a gift. It arrived last night and as I skimmed through it, I knew it was a book I wanted to also get for myself. Before I even opened the box...yes, a box, not an envelope that a single book frequently is shipped in...I knew it was going to be impressive. This baby is HEAVY. As I lifted it out of it's packaging, I was impressed with the lovely cover and the feel of the book in my hands. Then I opened it up. The photography is beautiful. Each recipe has it's own page on one side and a picture of the pie slice on the opposite page. The recipes call for ingredients that you are apt to have on hand and appear to be the classic version of the item, not some odd version of it. Sherry also writes of her life in Pinecraft, an Amish Community that's part of Sarasota, FL. so, if you're one who likes to read cookbooks like a novel, you will be enchanted by the stories she relates of her life there. Having Sherry for a Facebook friend, I've seen all that she has revealed about creating this charming book and it is indeed a treasure. I can't wait to get my very own copy and make the pies Sherry is famous for in her Pinecraft Community. Pick up a copy of this cookbook. You will not be sorry!

I bought the Kindle version but I wish I bought the hard copy. The digital cookbooks are a pain. I have tried several recipes and they are excellent. The Amish Orange Pie is light, fresh, smooth. The Bacon Chicken Hand Pie is requested weekly. I make and freeze them for a quick breakfast or snack. All the hand pie will be made again and again. Some recipes look to have a bit too much sugar but this is Amish style. The sugar can be adjusted. Overall I've tried 15 recipes and will make them all again.

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