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Pie School: Lessons In Fruit, Flour & Butter



Synopsis

Unlock the secret to baking the perfect crust, and everything else is easy as pie. Seattle literary and culinary darling Kate Lebo shares her recipes for fifty perfect pies. Included are apple (of course), five ways with rhubarb, lemon chiffon, several blueberry pie variations, galettes, and more. Learn the tricks to making enviable baked goods and gluten-free crust while enjoying Kate Lebo's wonderfully humorous, thoughtful, and encouraging voice. In addition to recipes, Lebo invites readers to ruminate on the social history, the meaning, and the place of pie in the pantheon of favorite foods. When you have mastered the art, science and magic of creating the perfect pie in Pie School, everyone will want to be your friend.

Book Information

Paperback: 240 pages

Publisher: Sasquatch Books; 1 edition (September 30, 2014)

Language: English

ISBN-10: 1570619107

ISBN-13: 978-1570619106

Product Dimensions: 7.4 x 0.8 x 8.5 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (43 customer reviews)

Best Sellers Rank: #58,241 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #159 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

Like so many others, I was afraid of crust. I was one of those people who said they were a cook, not a baker. But then I made my very first pie (peach/blueberry) using this book and hot damn was it perfect! Seriously. My lattice topping looked fit for a magazine spread and the crust was fork tender and buttery. Not only does she explain, step by step, how to achieve perfect pie results, but she tells you WHY you need to do it this way. Science, guys! It's all about science! If you read Kate's instructions, you really can't go wrong. Plus, the book is gorgeous. It's one you'll want to keep out on the kitchen counter for friends to envy. I'm happy I got my copy just in time for the holiday pie season!

Pie School will teach you everything you need to know to make an outstanding pie. Lebo is specific enough to give the reader a sense of expertise and unfussy in a way that encourages

confidence. She concentrates on teaching you how to use your senses, something that should be difficult to do via a book. Lebo manages it anyhow through conversational descriptions (she is also a poet and it shows) and beautiful pictures. Yes, this is a book with recipes, but it goes way beyond being a cook book. Before Pie School, I had never made a pie in my life, though I had always wanted to. Since opening the book a couple weeks ago, I have made two amazing pies and am plotting the third for tomorrow. (Let me tell you, nothing will get you more compliments than bringing a pie to work, a football game, book club, wherever.) The book itself is beautiful, something I'll be very happy to have sitting on my kitchen counter for years to come.

Pie School is really two books in one: 1) a compendium on all of the skills and techniques you need in order to make a great pie, and 2) a comprehensive assortment of fruit pie recipes. The first section "The Art and Science of Pie" explains what tools and techniques you need. The second section includes 8 different recipes for different types of crusts. Then there are individual sections for each of the following fruits: rhubarb, blueberry, cherry, peach, plums, blackberries, and apple. The apple section has 10 different recipes ! One section is for pies to make when summer fruits are out of season (including lemon and banana cream). The final section is for chiffon pies. The instructions are thorough and well laid out and include photographs on how to roll out and assemble a pie dough. Each section is preceded by a beautiful full color photograph of a pie. Other than that, there are few photographs throughout the recipe sections of the book. Each recipe page includes easy to follow instructions and plenty of white space on the page for your notes. The comprehensive instructions on how to make a pie crust take the fear out of homemade - I will never buy a frozen or premade pie crust again - home made is so much better and not that hard to do. Each of the recipes tried so far has been successful and a huge hit with the family. I look forward to summer when I will be able to go to the local farmer's market and pick up whatever fruits looks appealing and come home and make a pie!

We had a pie of Kate's when we were visiting Seattle a couple of years ago, and it was the best pie we had ever had; one of those memorable dishes that stays with you years later. My husband is a pie aficionado and amateur baker, so I was thrilled to discover this book for his birthday this year, and went with a complete "birthday pie" theme instead of cake. Of course the moment he opened his gift, I took the book and sat down to read it. The thing that's so remarkable about this cookbook is how well written and fun to read it is. Not just a book with recipes, it feels like you've got your beloved grandmother or favorite aunt in the kitchen with you, by your side as you're learning to

bake. Oh, and your grandmother is funny and a poet, and makes the best pies in the world... The book is confidence instilling and inspiring, and I can't wait for the apple pie that's soon to come out of it!

This book is a thing of BEAUTY! What is written, the way it's written, the information and inspiration it gives the reader/baker/wanna be baker, the art, originality and warmth. In the past I've basically just wanted to eat pie, not necessarily create it... but Kate Lebo has convinced me you can learn new tricks, and I've always wanted to go back to school... what better school than PIE SCHOOL? YUM!!! The step by step instruction she provides is brilliant!! Reading the recipes made my mouth water, the insight as to how she found her 'home', and her memories of her Aunt Peggy are moving to say the least. I recommend this book to all!

For those who appreciate a well-crafted pie as much as a well-turned sentence, Kate Lebo's Pie School will enchant. In this bright volume, Kate has captured everything I love about pie: the beauty of fruit, a connection to the changing seasons, and the joy of making something with my hands. Grouped seasonally and according to fruit type, this collection brings time-honored classics shoulder to shoulder with variations that are at once beguiling, provocative, and delicious. I had the chance to try a couple of Kate's recipes over Thanksgiving weekend: I've been a pie baker for most of my life, and these were hands down the best pies I've ever made. I can't wait to try more, and to read more written with inimitable verve and wit, this is one of those cookbooks that is difficult to put down.

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