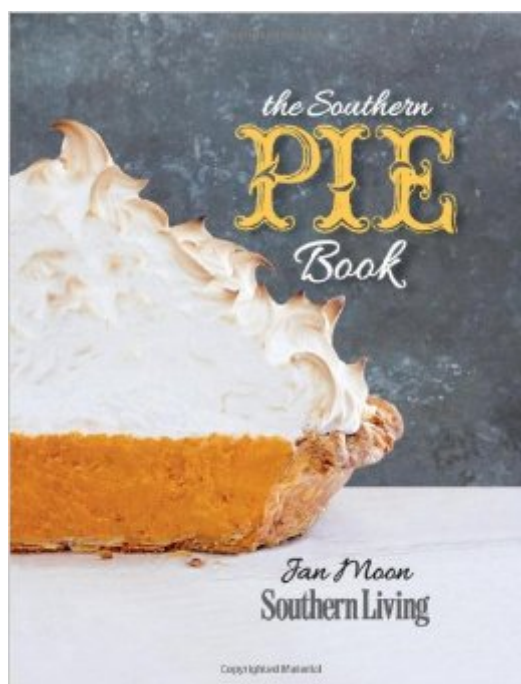


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# The Southern Pie Book (Southern Living (Paperback Oxmoor))



## Synopsis

All-new, seasonal pie recipes from Jan Moon's kitchen fill this cookbook with comfort and beauty. Readers won't be able to wait to start baking pies with flavor combinations that will surprise and tarts that will impress. With easy-to-follow instructions, handy tips, exchangeable components, and gorgeous full-page images, readers are only a rolling pin and a whisk away from a warm and delicious slice of pie. Jan shares her collection of pies, tarts, cobblers, and more that have been perfected in her own Dreamcakes Bakery. Over 150 recipes are included with gorgeous full-color images all in clearly defined categories so readers can easily navigate this book to find the recipes that inspire them. A chapter devoted to baking equipment and basic techniques gives beginning bakers a head start, while Baker's Secrets and Simple Switches are sprinkled throughout to give even the more experienced pie-baker a new tip or twist. With a varied selection of recipes from elegant tarts and rustic gallettes to familiar meringue pies and comforting fried pies, readers will pour over the dozens of possibilities to wow family and friends.

## Book Information

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## Customer Reviews

This book has all kinds of pies and pie crusts. The value may lie in the crust recipes--everything from making standard pie dough in your food processor to crumb crusts, including a pretzel crust I'd never seen before. (That could be interesting on an ice cream pie.) There are fruit pies, fried pies, frozen pies and custard pies. There are cobblers. The crust index suggests what kinds of pies would go with each crust. There are mini-pies and "hand pies" (turnovers of sorts.) Mostly these are sweet

pies and there is a chapter on Southern pies (chess, pecan, muscadine, etc.) This is a useful, all-in-one-place reference for crusts and pies you typically might make.

I have a confession to make. I consider myself an accomplished cook, but my Achilles heel in the culinary department is pie making. There's something about making a crust that makes me as nervous as can be. I bought a pie book this year, but it seemed a little past the skill level of this novice pie baker. So I decided to buy this book as an early Christmas gift to myself. I am beyond happy that I bought it! The book is a softcover with a durable cover that looks to wipe clean. My only complaint is that you need a cookbook stand to actively cook from it. It is laid out well with a wonderful cross-referenced index, and the pictures, oh the pictures! The pictures are full page for each and every pie, and they make you declare that you will master the art of pies. The book is divided as follows: pie and tart crusts; cream, meringue, and ice cream pies; tarts and galettes; slab pies; pie toppings; classic southern pies; fruit pies; cobblers and crisps; hand pies and fried pies; equipment; ingredients; and crust index. My favorite sections are the pie and tart crusts chapter as well as the crust index. The crust index is a genius two page spread that lets you choose one of the crust recipes and pair it with a suggested filling. This way, you can make a pie anytime by utilizing a crust you're comfortable making and handling. You don't have to be a pastry pro to pull off these recipes--there are a number of press in the pan crusts. I find this very reassuring. If you're a pastry pro, they show you how to make a lattice crust or do a decorative crust edge. You will find a wide array of pies, something to please everyone. There are lots of old expected classics such as vinegar pie, chess pie, and banana cream pie, but you will also find lots of awesome and welcome twists on classics such as red velvet pie, maple chess pie with brown sugar bacon, and mini bananas foster pies. The salted caramel pecan tassies are amazing and a showstopper for company. Be sure to check out the toppings chapter which will show you how to make everything from apple cider drizzle to homemade crème fraîche. I am pleased with my purchase and hope Southern Living produces more books in a similar vein. I will enjoy this book for many years to come and think it would make a nice stocking stuffer for the family member with a sweet tooth who enjoys baking.

I really, really like this book. I have tons of cookbooks; more specifically, I have tons of dessert cookbooks. This one may be among my favorites. There are tons of recipes included, from simple to complex. The ingredients also range from common to more exotic, and all of them appear largely accessible. Each recipe is accompanied by a picture, which I also like. There are lots of recipes for crusts (another reviewer said that this book may be worth it for the crust recipes, and I agree), and

the author makes suggestions about which filling goes best with which crust. I myself tend not to like making crusts that require rolling the dough (this is a combination of laziness and inadequate counter space), but this book has quite a few crusts that do not require a rolling pin. Even so, I plan to make some of the pies that use a traditional crust, and I will just buy the refrigerated variety. I definitely recommend this book to anyone who enjoys baking. You will not be disappointed.

This is a great cookbook if you want to learn to make delicious pies. There are several different crust recipes and a great variety of wonderful recipes for pies. I've baked one of the crust recipes and one of the pies so far and both were a success. Jan Moon is a wonderful baker, and I know that she wouldn't put a recipe in her book if it wasn't tested. I have already given two of these as gifts and they loved it. Great Christmas or birthday gift for a baker!

Absolutely beautiful book. GREAT pictures. Wonderful recipes! However.....flexibound isn't very functional. It's going to be a chore to make it stay open and not possible without blocking part of the recipes. If this had been published in spiralbound it would be PERFECT. I'm thinking of weighing it down by opening it mid-book and laying some thing flat and heavy on it to losing it up BUT I fear doing this may actually weaken the spine. Alas.....it's a beautifully put together book. Thank you.

The pie book exceeded my expectations. The recipes sounded amazing and the photos were wonderful. I bought this for my daughter and she was so happy with it. We went through it page by page, drooling!! Really liked the recipes for different kinds of crusts. The pictures are helpful so you know what you're aiming for when you create something new.

Fun book. Great Pictures. Sweet ideas. Very Informative And Helpful. Would Be A Fantastic Book For a Beginning Pie Baker!

I do enjoy this pie book. The tips are helpful, recipes are easy including the pie crust recipes. Most require only 5-6 ingredients; that you probably have on hand. The book covers everything and includes cobblers, crumbles & tarts. Sauce recipes are super easy to make . This a nice book for those beginning to make pies.

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