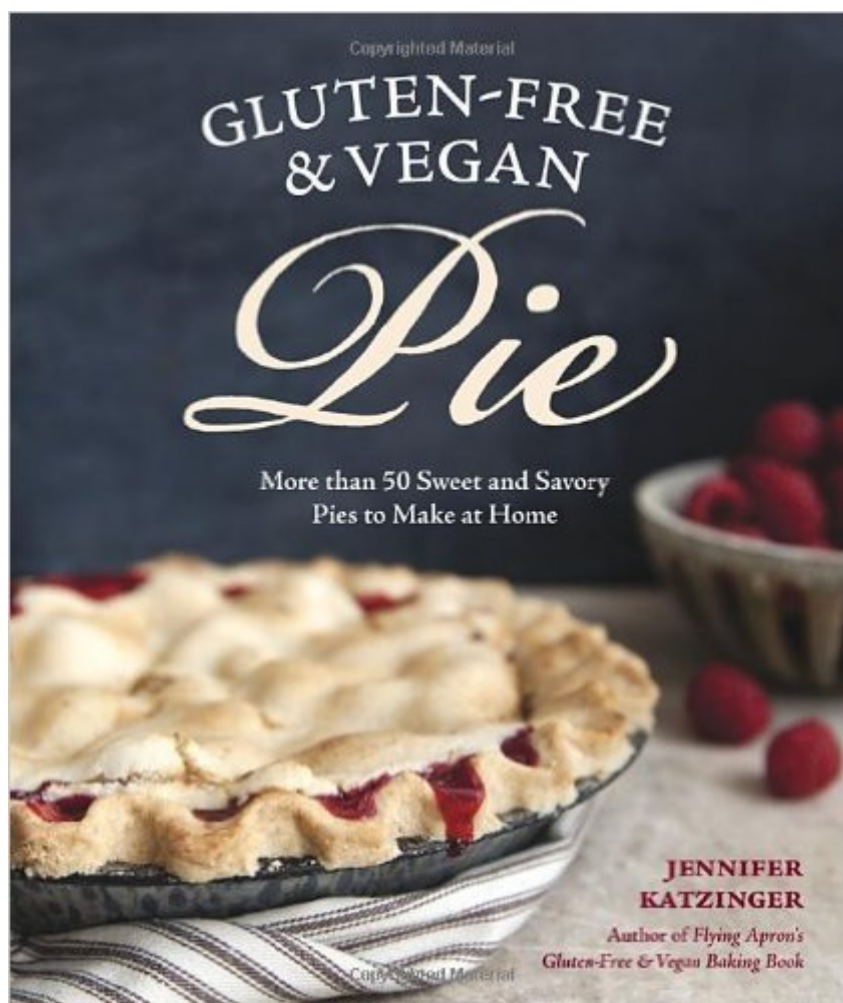


The book was found

Gluten-Free And Vegan Pie: More Than 50 Sweet & Savory Pies To Make At Home



Synopsis

Dig into this delicious collection of more than 55 gluten-free and vegan pie recipes that rival in taste any âœregularâ• pie out there. Home-baked pie, fresh from the oven, is practically an American tradition. Who doesn't love it? But baking your favorite pies without dairy, eggs, gluten, or animal products calls for a different approach to both fillings and dough. Here you'll find techniques and tips for mixing and working with dough that doesn't contain butter or lard, and for luscious fillings that contain neither cream nor egg. With an emphasis on popular sweet pies such as banana cream pie, blueberry maple, pumpkin chiffon, and traditional apple, and with more than a dozen recipes for various kinds of pie crusts, this cookbook is a must for any pie lover, especially those with gluten-free or vegan diets.

Book Information

Paperback: 160 pages

Publisher: Sasquatch Books; 1 edition (August 20, 2013)

Language: English

ISBN-10: 1570618682

ISBN-13: 978-1570618680

Product Dimensions: 6.8 x 0.5 x 8 inches

Shipping Weight: 13.6 ounces (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ Â See all reviewsÂ (20 customer reviews)

Best Sellers Rank: #270,563 in Books (See Top 100 in Books) #59 inÂ Books > Cookbooks, Food & Wine > Baking > Pies #106 inÂ Books > Health, Fitness & Dieting > Diseases & Physical Ailments > Allergies #403 inÂ Books > Cookbooks, Food & Wine > Special Diet > Allergies

Customer Reviews

Yet another hit! Strawberry, apple streusel pie easy and DELICIOUS! Using the strawberries from my own garden added flavor. Plum Galette also easy and DELICIOUS! Also used the plums from my plum tree, added a bit more sweetener than called for, the plums were tart. How knew you could make really good pie crust without butter. Thank you for doing the work to get it right.

So far so good. We have many gf cookbooks in our home. Some have pretty good recipes for cupcakes and cookies and cakes, although many produce a product that is visually appealing. We have had good luck with this author's bread cookbook. And wanted to try the pie cookbook. We've baked two pies, granted both were the chocolate cream pie, and granted both within a week of each

other -- but it is almost unbelievably good. There's some care needed to make sure you get the crust prepared right, (so says my spouse), but when you do...it's quite a good crust, legitimately tasty by itself. And the filling...wow . Who needs a dairy mousse...? This is as good as any I've tasted, vegan or no .The one recipe alone makes the book worth it. But I'm confident there are other treasures inside.

Totally blown away at the recipes in here and great pictures! Why doesn't EVERYONE eat like this?!! I'm not gluten sensitive and not a vegan and I LOVE the recipes in this book. It is just a healthier choice and a lovely, lovely book!!

We have a family member with gluten sensitivities and a dairy (Casein) allergy which limits what they can partake of. This book provides some yummy recipes so our family member doesn't feel like they can't enjoy a tasty dessert.

I am gluten and wheat intolerant, I like to eat some pies from time to time, Finally I found a book with the recipes. I will making some, instead of buying them, I can control the salt, too.Nice book.

This was not at all what I expected - the crusts recipes were consistently crumbly and yielded less than serving estimates.I will say the crusts using nuts to simulate graham cracker were tasty (bit of additional sugar necessary). I've created flaky crusts from Artisan gluten-free cookbook which is a real treasure for baking. After buying all the ingredients and trying 3 recipes I don't feel this was the worth the purchase (even with using the errata sheet on website)

I don't have lots of experience with baking pie's and I was hoping this was somewhat of a manual especially having a wheat allergy. I liked the crust recipe. I have tried two of them with very good results. She uses quick cooking tapioca for thickening in a variety of the fruit pies . I wish she would have had a section to explain options like using potato, arrowroot, cornstarch or rice flour as a thickener in the pie's. With food allergies you may not be able to use all thickeners and it would be good to have a choice in which thickener can be used. A section on explaining the differences in thickeners would have been greatly appreciated. I have to look for another pie cookbook to help me with that.

Jennifer has done such a great job of making pies so easy. When you have food intolerances or

allergies it can be difficult to find good recipes to try. These recipes are great.

[Download to continue reading...](#)

Vegan: 100 Delicious Recipes For The Beginner Vegan,: Lean Meals, Diet Plans,slow cooker,recipes (vegan cookbook,vegan diet,vegan recepies,vegan ice cream,vegan ... cooker,vegan protein powder,vegan protein) Gluten-Free and Vegan Pie: More than 50 Sweet & Savory Pies to Make at Home Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Wheat Belly Diet For Beginners: Grain-Free, Wheat-Free, Gluten-Free Cookbooks and Recipes For Weight Loss Plans and Solutions Included! (Wheat Free Grain Free Gluten Free Weight Loss Diet) (Volume 1) Vegan: High Protein Vegan Cookbook-Vegan Diet-Gluten Free & Dairy Free Recipes (Slow cooker,crockpot,Cast Iron) Let Them Eat Cake: Classic, Decadent Desserts with Vegan, Gluten-Free & Healthy Variations: More Than 80 Recipes for Cookies, Pies, Cakes, Ice Cream, and More! Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes The Savory Pie & Quiche Cookbook: The 50 Most Delicious Savory Pie & Quiche Recipes The Gluten-Free Vegan: 150 Delicious Gluten-Free, Animal-Free Recipes Rawsome Vegan Baking: An Un-cookbook for Raw, Gluten-Free, Vegan, Beautiful and Sinfully Sweet Cookies, Cakes, Bars & Cupcakes The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts Mini Pies: Sweet and Savory Recipes for the Electric Pie Maker Perfect Pies: The Best Sweet and Savory Recipes from America's Pie-Baking Champion Vegan Thanksgiving Dinner: 25 Full Of Taste Thanksgiving Vegan Recipes.: (Thanksgiving, USA Holidays, Vegan, Vegetarian, Salads, Low-fat Vegan ... low fat high carb recipes) (Volume 2) Pies, Pies & More Pies! Aquafaba: Sweet and Savory Vegan Recipes Made Egg-Free with the Magic of Bean Water Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More Debt Free for Life: The Ultimate Guide to Get Out of Debt (FREE Bonuses Included) (Debt, Debt Free, Debt Free Forever, Debt Free for Life, Debt Free for Good, Debt Management, Get Out of Debt) The Whole Life Nutrition Cookbook: Over 300 Delicious Whole Foods Recipes, Including Gluten-Free, Dairy-Free, Soy-Free, and Egg-Free Dishes Gluten-Free Artisan Bread in Five Minutes a Day: The Baking Revolution Continues with 90 New, Delicious and Easy Recipes Made with Gluten-Free Flours

[Dmca](#)