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Pies And Mini Pies



Synopsis

Join the mini pie explosion! Bite size mini pies are all the rage. The teeny tiny pies are so easy to eat and portion control is built in. These little baked goods are cute displayed in cupcake racks or put together into a shape like a Christmas tree for holiday parties. They make perfect party hors-d'oeuvres since they are finger food. And they are fun to make and can be made in advance of your get together. You'll soon be baking pies with confidence with over 150 great pie and mini pie recipes. From homey fruit pies, custard and cream pies to pies with unusual ingredients, there are pies for every occasion. You'll find chapters for tarts and toppings, crusts and refrigerated pies. You will also find great hints and tips for preparing a perfect pie that even your grandmother would be proud to serve. Whether you're a seasoned pro or a beginning baker, you'll find recipes your family will be asking for again and again. You'll also learn how to create mini pies from your standard pie recipes. Mini pies are a great way to serve a crowd and are perfect gifts for the holidays. Recipes for both pies and mini pies include: Fruit PiesCustard PiesCream PiesRefrigerated PiesMisc. PiesPie CrustsTarts

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Customer Reviews

My family loves pie, and my wife also remembers them from her childhood as something that always brought pleasure. But in these days of everyone being overweight, our family is no exception, and pie just makes the problem worse. So when I say this book about mini pies, I bought it to take a look at it. This is the perfect book. I can make pies of almost any type, but still control the portions. These mini pie recipes are also great for potlucks at work, as they are unusual enough to

make you stand out. So far we have only tried the "Ultimate Caramel Chocolate Pecan Mini Pies, but it was delicious. There are usually full size versions of each of these recipes, but our family is concentrating in the mini pies.

I love to bake and I am always looking to add a worthy cookbook to my collection. This time of year is all about pies for me: from fruit to cream to custard. I am loving the ones in this new book. I have never done much with mini-pies because, in my opinion it looked like 12x the amount of work as one full-size pie, but the author of this book carefully breaks down the steps of prep, assembly, baking, and clean-up which allowed me to try my first mini-pie (blueberry mini-pie) and it was wonderfully delicious! I highly recommend this cookbook.

This cookbook is filled with plenty of easy-to-prepare recipes for pies and mini-pies. Each recipe for a regular-size pie is listed and then converted so you can make mini-pies if you prefer. The range of recipes is varied and extensive so you can find a pie recipe for any occasion. Some of the recipes include: Double Layer Pumpkin Pie, Blueberry Peach Pie, Butterscotch Cream Pie, Heavenly Yogurt Pie, Mississippi Mud Pie, Coffee Bavarian Pie, Fudge Pecan Pie, Peanut Butter Pie, Mandarin Orange Pie, Frozen Peach Cream Pie, Mexican Fiesta Pie, German Chocolate Pie.

I was disappointed in the purchase, especially after reading all the reviews. The book is confusing on how it is laid out, there some recipes for just assembling canned, instant and processed ingredients with a few recipes made from scratch ingredients. It is peak season where I live for fruit, and I was expecting a book that would provide some great recipes, instead some recipes are open can, open container, mix together. If you are looking for a pie book that you can use a lot of fresh ingredients, this is NOT the book for you. It does have some interesting ideas regarding using muffin tins, or smaller pie molds, but no good "pie maker" recipes. There are many great ideas, but I was highly disappointed in the book not using quality ingredients (for example: use Cool Whip, don't make your own whip cream)

This is one of the best baking book I have ever come across. There are 100 baking recipes to be revealed. The recipes are presented with a step-by-step and easy-to-follow instruction, getting rid of all the hassles you might face when discovering the baking methods yourself. The great thing about this book is the variety of standard and mini pies recipes it covers. You can use it to bake for your family's meal, or for your own baking business if you have one.

What a great find! This cookbook features many, many pie recipes from the good old standbys to innovative pies to die for. The fun part is taking those full size pies down to mini sizes, either with regular or mini muffin pans. This will be a cookbook to use over and over again!

This book has a few black and white pictures of pies that show the author's lack of skill. They look as if a small child made them. There are many editing errors including weird order of ingredients, some ingredients twice, and pictures on wrong pages. The thing that will get me to print out my return label is that Cool Whip is used in so many of the "recipes". And Karo syrup....that's corn syrup! The worst is a cherry pie that uses cherry pie filling...from a can. Yikes. Terrible book. I feel so stupid for not checking out the author page here on . It's a marketing/money making thing apparently.

These are delicious recipes, and after years of baking I have discovered that just about any pie can "sized" to mega, large etc, down to bite size (best idea is downsize super rich pies . But back to the review, there are a wide assortment of recipes and all look tempting. So far I have not seen any editing errors such as "T" (tablespoon) for "t" (teaspoon), So I really like it.

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