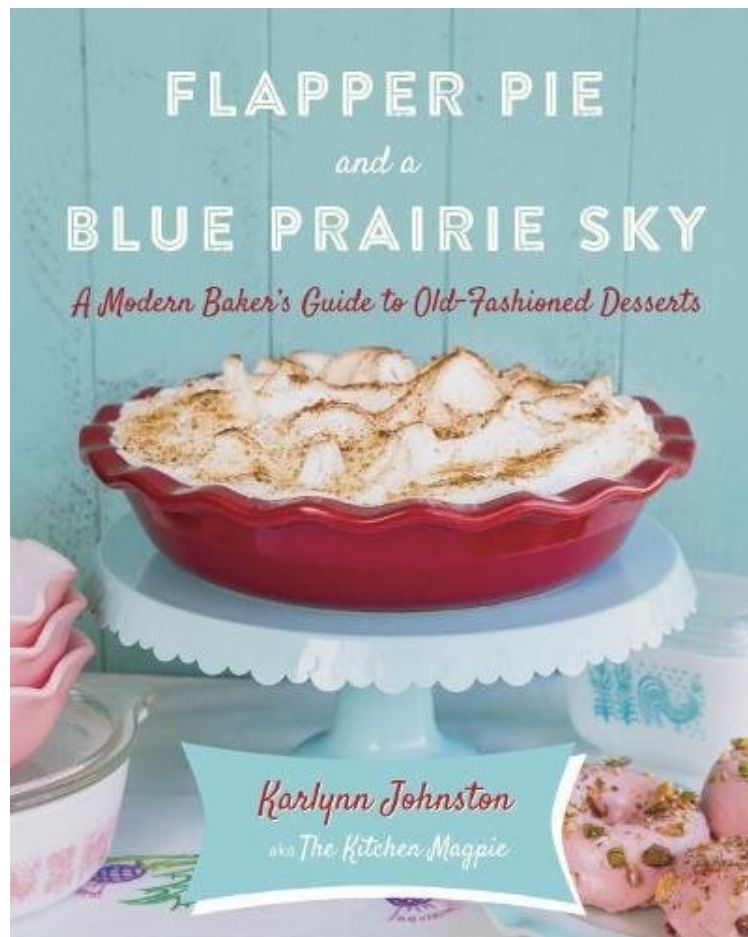


# Flapper Pie and a Blue Prairie Sky: A Modern Baker's Guide to Old-Fashioned Desserts

Karlynn Johnston

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#602529 in Books Johnston Karlynn 2016-10-25 2016-10-25 Original language: English PDF # 1 10.25 x 1.03 x 8.241, 1.25 #File Name: 0449016951320 pages Flapper Pie and a Blue Prairie Sky A Modern Baker's Guide to Old Fashioned Desserts | File size: 77.Mb

**Karlynn Johnston : Flapper Pie and a Blue Prairie Sky: A Modern Baker's Guide to Old-Fashioned Desserts** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Flapper Pie and a Blue Prairie Sky: A Modern Baker's Guide to Old-Fashioned Desserts:

1 of 2 people found the following review helpful. Five Stars By Nancy Lepage Great recipes for feel good desserts! 26 of 29 people found the following review helpful. Wish I could contact author By Anonymous If I could contact the author, I would say that upon first looking through this book, my first impression was: Yes, I am going to love this cookbook! I have a lot of cookbooks and certainly did not NEED another one, but this one grabbed my interest. It very recently arrived and we/family decided to make something we all remember fondly and never see anymore: Spudnuts (potato doughnuts). We were very eager to see if they would be like beloved spudnuts of memory. Here is what I

would tell the author if I could contact her: the Potato Doughnuts recipe has an error of omission in it. I don't have the recipe in front of me right now, but the directions are for combining the scalded and properly temperature cooled milk with the sugar and yeast and proceed with the rest of the recipe, the previously mashed/cooled potatoes, etc. Nowhere does it say when to combine the yeast, sugar, milk mixture with the dry ingredients. It just isn't mentioned at all. As an experienced baker, I can figure this out but a cookbook shouldn't leave out instructions like that because not all bakers will know what to do about that. And for any cookbook reader, when there is one error, then they feel less confident and trustful of the rest of the recipes. What else has been left out? What other errors might there be? I would have given this book 5 stars otherwise and considered giving it 3 stars but decided on 4 stars. I like it but am a little more wary now than I would like to be. By the way, the doughnuts turned out great. I don't think the recipe specified what size doughnut cutter to use. Ours is a pretty standard size but the doughnuts turned out much too large. We just split them and otherwise praise their deliciousness. If the author happens to read her readers' reviews here, or if the publisher does, could they please let us know if there is or will be an errata for this book - in case there are other errors to be aware of?? I am sounding more negative than I feel about this book: I think it's going to be a terrific one, but maybe just one more proofreading would have caught that omission and then I wouldn't have any wariness at all! 2 of 2 people found the following review helpful. Five Stars By Carrie B Great book, stories and recipies

Old-fashioned favorites are paired alongside modern reimaginings in this nostalgic debut baking book from Karlynn Johnston of The Kitchen Magpie. Suitable for bakers of all skill levels and featuring over 125 delicious recipes, Flapper Pie and a Blue Prairie Sky is destined to become a much-loved addition to any family kitchen. This timeless collection of sweet treats combines long-forgotten classics with deliciously revamped recipes. Learn how to bake time-honored desserts like Saskatoon Berry Pie, Grandma Marion's Honey Cookies, and No-Bowl Chocolate Vinegar Cake -- then, jazz things up with their modern twists: White Chocolate Saskatoon Galette, a Stuffed Skillet Cookie, and Root Beer Float Cupcakes. And, of course, there's the recipe that started it all: the (almost) lost prairie favorite, Flapper Pie. When Karlynn first posted this recipe on her blog, The Kitchen Magpie, it went viral, drawing enthusiastic and sentimental responses from people reminiscing about their childhood and family food memories. An approachable book for all skill levels, Flapper Pie and a Blue Prairie Sky covers everything you need to know about being a modern-day old-fashioned baker: how to set up your kitchen and stock your pantry, and tips for handling tricky techniques like making pie dough and releasing a cake from the pan. The recipes cover everything from cakes to candies, doughnuts to dainties, and pies to puddings, with the same gorgeous photography that has made The Kitchen Magpie a go-to blog for passionate home bakers.

About the Author Full-time professional blogger, baker, and recipe maker KARLYNN JOHNSTON can usually be found fluffing her culinary feathers on her award-winning website, The Kitchen Magpie. When she's not there, she's busy avoiding her deadlines by sneaking away to eat at her favorite Edmonton restaurants, finding a new bourbon cocktail to drink, or playing on social media. Flapper Pie and a Blue Prairie Sky is her first cookbook.