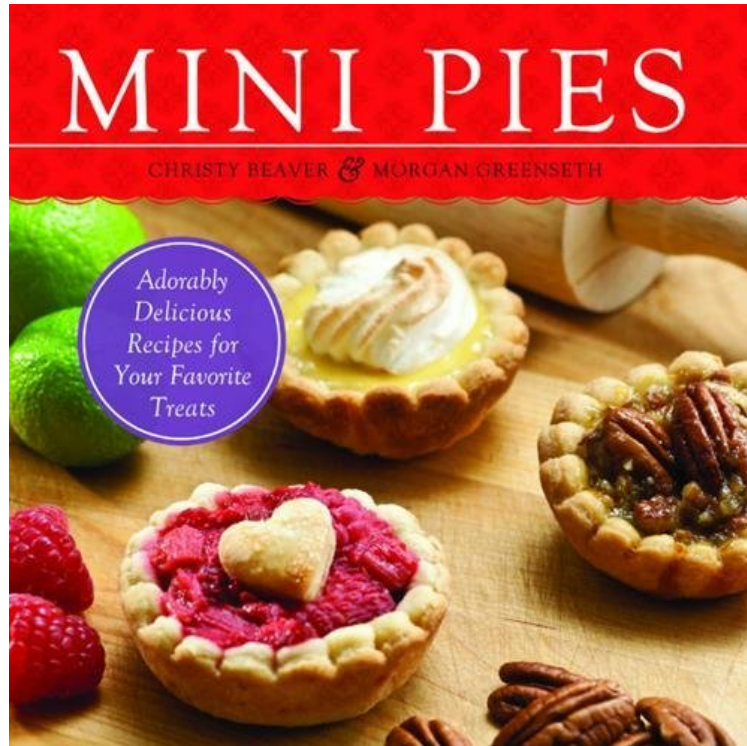


[Download free pdf] Mini Pies: Adorable and Delicious Recipes for Your Favorite Treats

Mini Pies: Adorable and Delicious Recipes for Your Favorite Treats

Christy Beaver, Morgan Greenseth
ebooks | Download PDF | *ePub | DOC | audiobook



DOWNLOAD



READ ONLINE

#435743 in Books Beaver, Christy/ Greenseth, Morgan 2011-10-11Original language:EnglishPDF # 1 5.90 x .50 x 6.00l, .40 #File Name: 1569759804144 pages | File size: 25.Mb

Christy Beaver, Morgan Greenseth : Mini Pies: Adorable and Delicious Recipes for Your Favorite Treats

before purchasing it in order to gage whether or not it would be worth my time, and all praised Mini Pies: Adorable and Delicious Recipes for Your Favorite Treats:

0 of 0 people found the following review helpful. Adorable and Delicious Recipes forBy Carol A. KoonMini Pies: Adorable and Delicious Recipes for...This is an adorable recipe book for pies. I wasn't expecting the book to be so small in size; but that is ok since I love to cook and Bake. I was a4-H leader for 25 years in baking and other subjects. I loved the baking the best and one of the last five years I taught baking I had a 9 yearold girl that I taught how to make mini pies. That year I taught her to make mango mini pies and she got Grand Champion at local fair and Grand Champion at state fair. The year before I taught her how to make muffins when she was 8 and got grand champion at local fair and 4th at state fair.This package came on time and the book has some really good recipes that I will try. I wouldn't hesitate buying this recipe book for a young girl oryoung bride or anyone that would like to learn how to make pies.1 of 1 people found the following review helpful. But after finding out what is the right one it is fun to make thisBy Petra UsslerI tried some of the recipes and have problems with the baking time. After working exactly as the book told me the pies were burnt.I measure the temperature of the oven with a temperature measure and it was exactly the right temperature. But after finding out what is the right one it is fun to make this pies71 of 76 people found the following review helpful. Maybe NOT a 5-star rating after allBy C. J. KellerThe pictures are wonderful, the recipes sound great. The only problem I have is that in some of the recipes, the amounts are confusing - for instance, in the recipe for Susanne's Lemon Meringue, it calls for 0/0 cup sugar. There are several instances where measurements

show up that way. I'm hoping that at some point there will be a correction, either through their website or (even better) a version with corrected measurements. Once that happens, this will be a killer book, I think! For concept and for a nicely photographed book, I'm giving it 3 stars. For complete directions, I'd bump it to 5. UPDATE!!! A fix is in the works for the broken fractions on the Kindle version! Based on that info and the authors being so awesome, this HAS to be a 5-star rating! Update on 11/17/2012 - the fix that was in the works has never taken place. I've had other Kindle updates on other books I've purchased, this one is still a mess. So, if you want this in Kindle format, be aware that there are still recipe amounts that are missing.

TINY HANDHELD TREATS, GIANT MOUTHWATERING FLAVOR The flaky crust and delectable filling of traditional pie in the ultimate grab-and-go, fun-sized desserts? mini pies! Do you love the taste of pie but prefer the cute size of a cupcake? Then toss the pie pan, grab your muffin tin and open this book. With delicious recipes, easy-to-follow instructions and stunning color photographs, Mini Pies provides everything you need to bake these adorable miniature desserts with professional results. Featuring gourmet recipes for a range of fruit, custard, nut and savory delights, Mini Pies serves up hold in-your-hand, single-serving versions of all your favorites, as well as the authors' all-new creations, including: Apple; Cherry; Strawberry; Pumpkin; Key Lime; Lemon Meringue; Chocolate Cream; Bourbon Pecan; Honey and Pine Nut; Dilled Spinach Quiche; Onion, Olive and Thyme Tart. Whether you are baking a single batch to have around the house for your family or making a collection of different mini pies to offer guests at your next party, this book is packed with tips, tricks and techniques for creating crowd-pleasing mini pies. The authors guide you step-by-step through making the perfect crust, plus graham cracker, vegan, shortbread and gluten-free variations.

"The cupcake is dead. Long live the pie!" ? NPR's Weekend Edition, Jan. 2, 2011