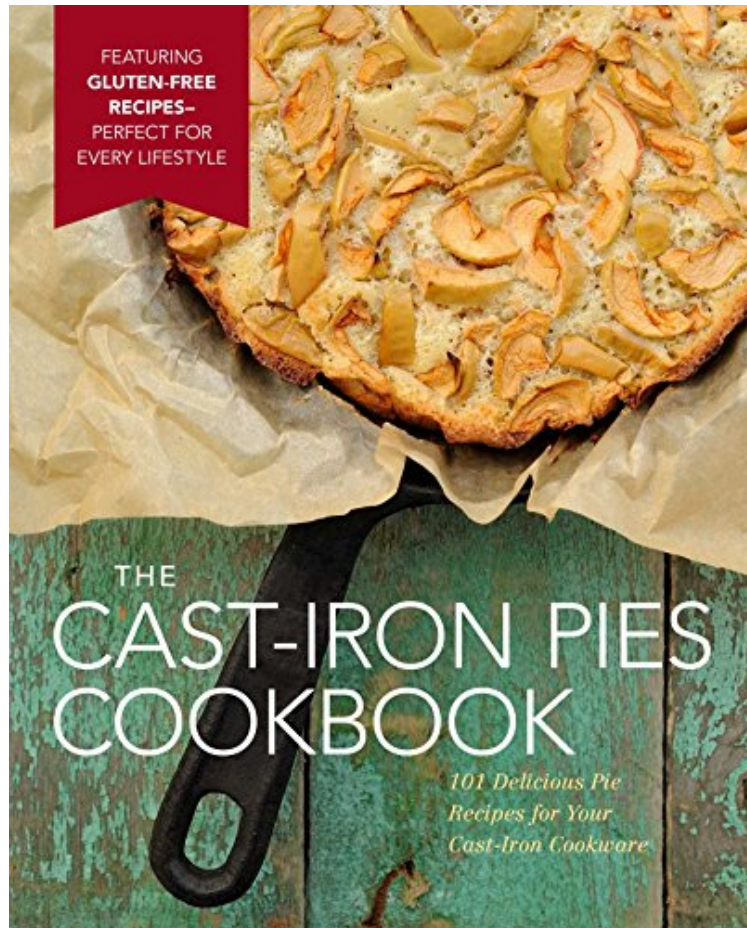


(Mobile ebook) Cast Iron Pies: 101 Delicious Pie Recipes for Your Cast-Iron Cookware

# Cast Iron Pies: 101 Delicious Pie Recipes for Your Cast-Iron Cookware

*Dominique DeVito*

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#455796 in Books CIDER MILL 2017-04-04 2017-04-04Original language:EnglishPDF # 1 10.00 x 1.20 x 8.00l, .0 #File Name: 1604336951240 pagesCIDER MILL | File size: 41.Mb

**Dominique DeVito : Cast Iron Pies: 101 Delicious Pie Recipes for Your Cast-Iron Cookware** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cast Iron Pies: 101 Delicious Pie Recipes for Your Cast-Iron Cookware:

0 of 2 people found the following review helpful. Very nice have done some piesBy ElizabethVery nice have done some pies . working on trying more. Thank-you.0 of 0 people found the following review helpful. Pie-Making 101 it is NOTBy caseythe rating is based on these facts:Positives:- 101 recipes for pies - some classics, some new twists or recipes - mostly dessert type, but 10 or fewer savory dishes and a handful for pie crust dough- clear instructions about caring for your cast iron product - from store purchase to first use and maintaining it thereafter- many photographs- font size is legible, so recipes are easy to read and most are on the same pageNegatives:- unusual that many recipes don't require a cast-iron pan. Really, why use this pan for a refrigerated (no bake) pie that uses a graham cracker

crust?- the photographs don't have captions, so you don't know which pie it is. All photos are of a single pie and usually on the opposite facing page of the recipe. This leads the reader to think that the recipe is on the opposite facing page, Sometimes the picture and recipe don't agree. Like a creamy topping / frosting that is not mentioned in the recipe. Or the recipe calls for a graham cracker crust, yet the picture on the opposite facing page shows a standard flaky (and baked) type pie crust.- some cooking skills required. Recipes say to "carefully mix the cornstarch into the hot bubbling filling and continue to cook until juices are thickened...." But no mention anywhere to dissolve the cornstarch in some cold liquid (aka make a cornstarch slurry) prior to adding it to the pot cooking on the stove. Better be careful otherwise you'll have a lumpy (and not very thick) pie filling by adding just pure cornstarch to hot liquids.If you're starting out learning to make pies, there are other better cookbooks to start with. Still deciding whether I want to keep this book or return it.

An elegant presentation of more than 100 sweet and savory pies tailor-made for everyone's favorite cooking tool—the cast-iron skillet! You don't have to limit your pie-baking to just apple pies (though we do give you an A+ apple pie recipe)! Cast-Iron Pies presents more than 100 perfect pie recipes, ranging from fruit pies to cream pies, hand pies to quiches, and everything in between! Each recipe is created with your cast-iron skillet in mind, and we've even curated the ten best crust recipes, whether you're looking for a buttery crust, a flaky crust, or even a gluten-free crust. You'll be a pie-baking contest winner in no time!