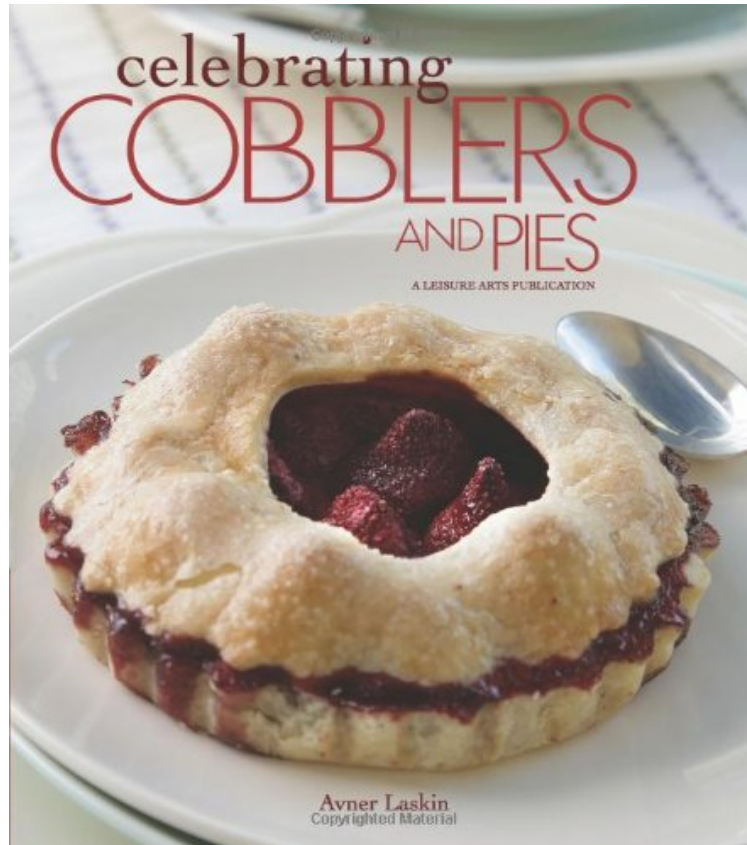


(Free) Celebrating Cobblers and Pies (Celebrating Cookbooks)

Celebrating Cobblers and Pies (Celebrating Cookbooks)

Avner Laskin

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Avner Laskin : Celebrating Cobblers and Pies (Celebrating Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Celebrating Cobblers and Pies (Celebrating Cookbooks):

1 of 1 people found the following review helpful. Not really for a beginning fruit dessert baker
By JAMES A TOMPKINS
As the title says. You need to have some experience so as to use this book. I have found the recipes to be very original and great for giving me ideas to try. There are many photos of the finished products. Someone who likes to bake original idea fruit desserts would most likely like this book for the expansion of recipes to offer family and guests and also the "food for thought" recipes. This is an original idea fruit dessert baking book.
0 of 0 people found the following review helpful. Great Quality
By fan5
This is a really well done cookbook - I purchased this as a gift for my sister in law and she references it a lot and has made many of the recipes. The book has great information as well as photography, will be purchasing this book for other family members as well.
4 of 4 people found the following review helpful. Cobblers and Pies
By P. Renk
Good book. I like the simplicity of the recipes. The pictures are also a plus; one gets an idea of what they will be making and what it should be like.

This book is a collection of delicious homemade cobblers and pies. There are cobblers and pies with fresh fruit, pies

with jam and preserves, pies for people who love chocolate, and pies for people who are nuts about nuts. Recipes offer the reader modern twists on well known classics, are easy to make at home, and make use of natural ingredients. Even someone who has never made a pie before will be surprised to discover just how easy it is. Longtime pie-makers will be equally delighted to discover lots of new options. When it comes to pie making, the only limits are the cook's imagination and the ingredients on hand in the pantry.

About the Author Avner Laskin studied at the Cordon Bleu Academy in Paris, where he received the Grand Diplôme de Cuisine and Patisserie. He later specialized in breads at the Le Cordon Rouge School and was awarded the coveted Diplôme de Pain de Tradition et de Qualité in 1998. Laskin has restaurant experience in France and Germany and is the author of several cookbooks.