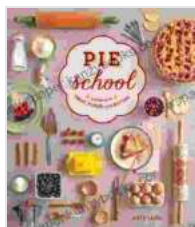


perfect pie. In her new book, "Pie School: Lessons In Fruit, Flour, Butter," author Kate McDermott takes you on a culinary journey through the world of pies, teaching you everything you need to know to create mouthwatering pies from scratch.

From selecting the right fruit to mastering the art of pie dough, McDermott covers every aspect of pie making in this comprehensive guide. With clear instructions, helpful tips, and stunning photography, "Pie School" will empower you to create beautiful and delicious pies that will impress your family and friends.



Pie School: Lessons in Fruit, Flour & Butter by Kate Lebo

★ ★ ★ ★ ☆ 4.5 out of 5

- Language : English
- File size : 46183 KB
- Text-to-Speech : Enabled
- Screen Reader : Supported
- Enhanced typesetting : Enabled
- Word Wise : Enabled
- Print length : 335 pages



The Perfect Pie Crust

The foundation of any great pie is the crust. In "Pie School," McDermott shares her secrets for creating flaky, tender, and flavorful pie crusts that will be the envy of all who taste them. You'll learn how to choose the right flour, the perfect ratio of butter to flour, and the best techniques for rolling and baking your crust.

McDermott also includes recipes for a variety of pie crusts, including classic all-butter crust, whole wheat crust, gluten-free crust, and even a vegan crust. With so many options to choose from, you're sure to find the perfect crust for your next pie.

Fruit Fillings That Shine

The filling is what really makes a pie special. In "Pie School," McDermott teaches you how to select the best fruit for your pies, and how to prepare and cook it to perfection. You'll learn how to balance sweetness and tartness, and how to create fillings that are both flavorful and juicy.

McDermott also includes recipes for a variety of fruit fillings, including classic apple pie filling, blueberry pie filling, peach pie filling, and cherry pie filling. With so many delicious options to choose from, you'll be able to create pies that everyone will love.

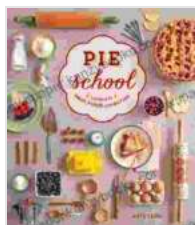
Finishing Touches

Once you've mastered the crust and the filling, it's time to put the finishing touches on your pie. In "Pie School," McDermott teaches you how to lattice a pie crust, create decorative pie crust edges, and even make your own pie ornaments. You'll also learn how to bake your pie to perfection, and how to store and serve it.

With "Pie School," you'll have everything you need to create pies that are both beautiful and delicious. Whether you're a beginner or a seasoned baker, this book will help you take your pie-making skills to the next level.

If you're looking for a comprehensive guide to the art of pie making, then look no further than "Pie School: Lessons In Fruit, Flour, Butter" by Kate

McDermott. This book is packed with everything you need to know to create mouthwatering pies from scratch, from selecting the right ingredients to mastering the techniques. With clear instructions, helpful tips, and stunning photography, "Pie School" will empower you to create beautiful and delicious pies that will impress your family and friends.



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