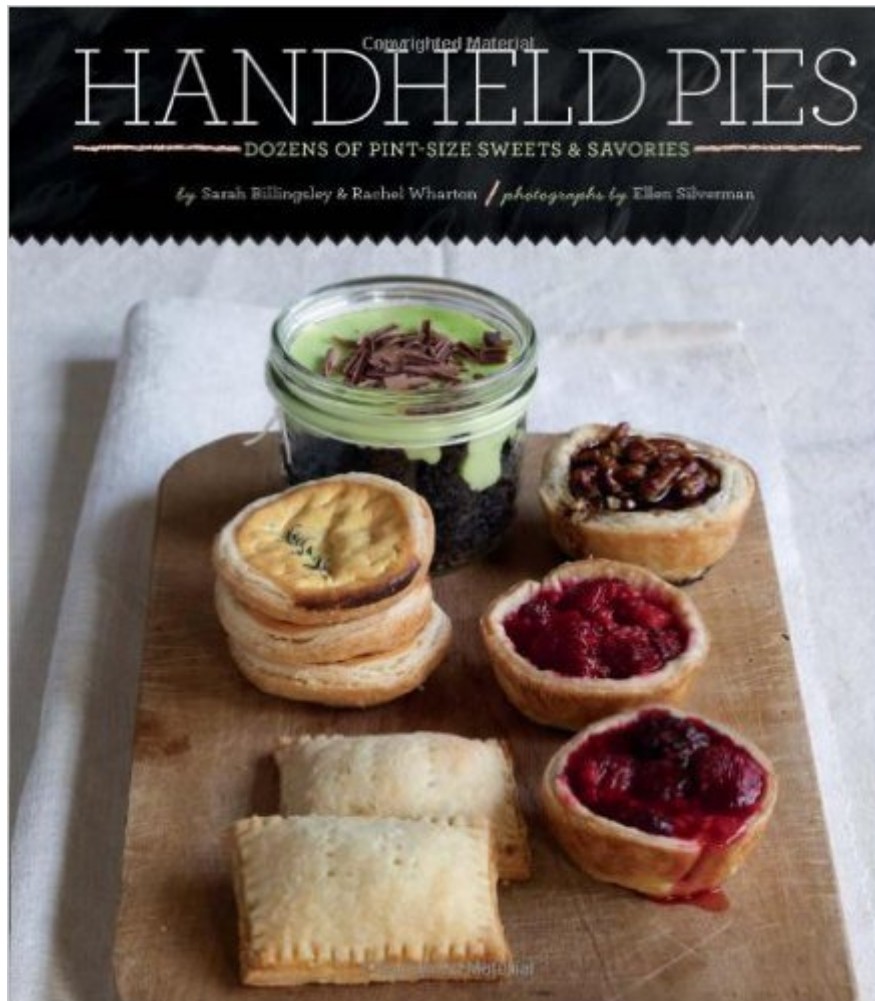


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# Handheld Pies: Dozens Of Pint-Size Sweets And Savories



## Synopsis

What's better than small treats? Eating with your hands! This enticing cookbook delivers on both counts in one adorable package. Pie-lovers everywhere will be thrilled to find their favorite recipes plus fabulous new creations. Savory pies also make an appearance: grab a Bacon, Egg, and Cheese Breakfast Pie on the way out the door in the morning! Ideal for beginning and seasoned bakers alike (a chapter on crusts offers all the instruction anyone needs to make delicious, flaky pastry with ease!), Handheld Pies proves that good things definitely come in small packages.

## Book Information

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Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (39 customer reviews)

Best Sellers Rank: #171,405 in Books (See Top 100 in Books) #41 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #455 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

Sweet and savoury pies - finger food - are immensely addictive to many people and there seems to be no limit to what you can encase in a piece of pastry. Yet many cooks seem to fall back on the same old traditional, albeit tasty, options. Maybe this book will change things. Forty recipes, both sweet and savoury, are presented in a form that seeks to educate, inform and inspire at the same time. Written for an American audience, to this European reviewer some of the ingredients are not so well known (or come with prejudices that are perhaps irrational), yet this book manages to inspire one to want to try them out. Although one remains sceptical to the idea of peanut butter and jelly pop tarts! The authors have cleverly organised the book by crust, filling and technique in a bid to encourage the cook to explore the diverse range of pie types, and when combined with different combinations of filling the sky is the limit. A lot of information, expertise and tips are provided so that one learns as one reads (and tries the various recipes) - something that many books fail at when they just present recipes and maybe a bit of "small talk" from the author. This is not, however, a picture-heavy aspirational book but a friendly "text book" that guides the reader throughout. The

book does not, however, feel "kitchen-friendly" due to the overall layout and style of presentation and the choice of font and styling could make reading whilst cooking a tad problematical for some. A common bugbear is the binding - one feels one has to be slightly violent to make it stay open which is a horrific thing to do for a book-lover, so maybe one should restrict this book to one's favourite chair, read in a peaceful atmosphere and maybe copy out the recipe you wish to try when in the kitchen.

Small Pies reportedly are the new mini-dessert trend. Based on testing a number of recipes presented in this book, I understand why. One of the joys of small foods comes from eating. It's just more fun. As the authors state, it's okay to eat with your hands. Handheld foods, in fact, have a long history in human culture. Farmers, peasants and many others needed nourishment that could be prepared in advance, carried along to labor and eaten during the day. Handheld pies takes this common tradition to elevated levels. One thing I enjoyed about the structure of the book is the "Nuts and Bolts" section. Here, you choose and match the type of crust you want with the type of filling. Such flexibility means you can adjust to what's hanging around your kitchen--some leftover cream cheese? Make cream cheese pie crust. Or perhaps you have plenty of butter but no fresh fruit--not to worry, you can still have a great fruit pie. Freezing individual servings is also a boon to for the busy kitchen. The authors give you even more options for this technique than others, such as "Mini-Pies" from other authors (a great cookbook that teases the freezing idea). This book really develops the idea. When it came to eating the recipes, we had a couple clear favorites. Despite the fact all the tests were voted a success, you definitely want to try the Orange Marmalade-Mascarpone Pop Tarts. The Farmer Cheese Pie was also a favorite. The all-out winner however, was the Dried Apple and Raisin Filling recipe. Although most recommended for a fried pie, no one on test-day minded that it was served in the tested Sturdy Cream Cheese Crust recipe.

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