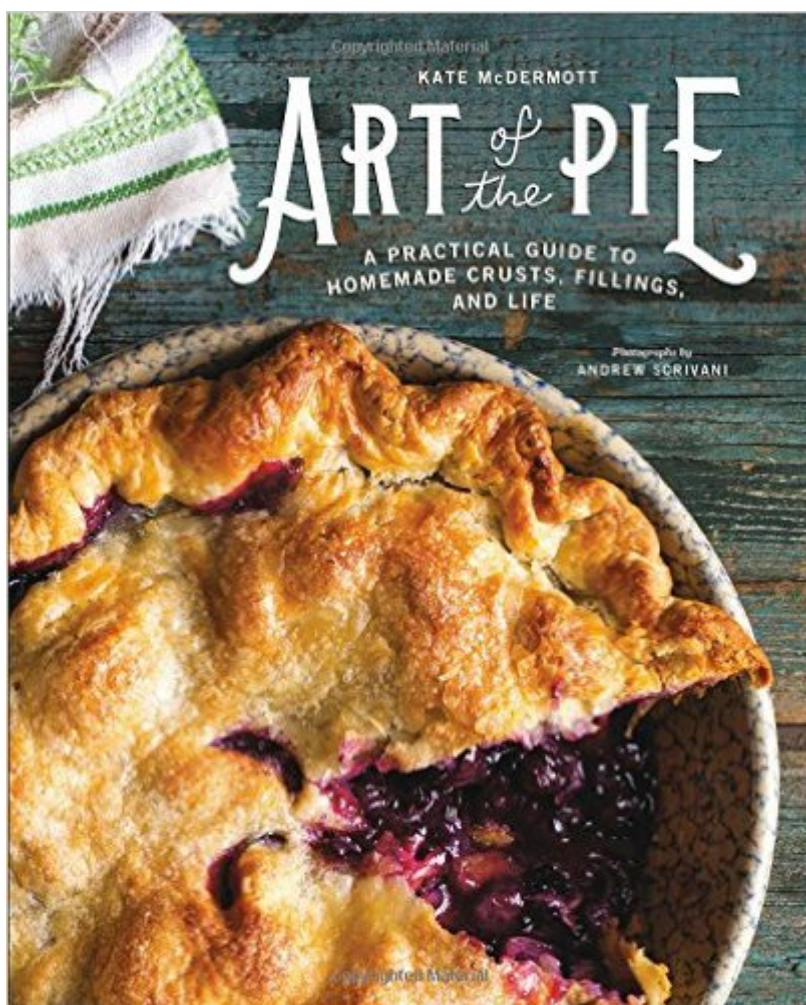


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Art Of The Pie: A Practical Guide To Homemade Crusts, Fillings, And Life



Synopsis

One of 2016's BEST COOKBOOKS*, THE Pie-Baking Bible**, an INSTANT CLASSIC***, with raves from NPR, Oprah.com, USA Today, Bon Appetit, Cosmopolitan, Outlander Kitchen, and more. A new baking bible. • (*Wall Street Journal) • There's such a thing as a pie guru, it's Kate McDermott. • (*Sunset Magazine) • The next best thing to taking one of her classes. • (*The Washington Post) • Gorgeous, a dream of a cookbook. • (*Eat Your Books) • Heartwarming and funny, an instructive debut. • (*Library Journal) • Utterly exquisite, will steal your heart. RUN, don't walk, to order your copy. (**The Blender Girl) • Not just on crusts and fillings but life itself. A keeper. • (**Atlanta Journal-Constitution) • "Whether you're a seasoned pie hand or a beginner with more enthusiasm than skill, Kate's got you covered. • (Dorie Greenspan) • One of the best books written on the topic. • (Publishers Weekly) Kate McDermott, who learned to make pie from her Iowa grandmother, has taught the time-honored craft of pie-making to thousands of people. Here she shares her secrets to great crusts (including gluten-free options), fabulous fillings, and to living a good life. This is the only PIE cookbook you need. 75 color photographs

Book Information

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Customer Reviews

Baking from Art of the Pie is like having pie maker Kate McDermott at your elbow, encouraging, instructing and cheering you on. Whether you're a seasoned pie hand or a beginner with more enthusiasm than skill, Kate's got you covered. • - Dorie Greenspan, award-winning author of Dorie's Cookies • I've been baking pies my entire life, but making them with Kate was a liberating experience. With pioneer spirit she throws the textbook out the window and comes up with

absolutely perfect crust filled with fruit that actually sings to you, telling you when itâ€™s ready to be removed from the oven.â€• - Ruth Reichl, Former editor of Gourmet, Author of Tender at the Bone and Comfort Me with Apples among other titles

â€œKate McDermott will not only teach you how to make a pieâ€•and a damn fine pie at thatâ€•sheâ€™ll show you how the homey and grounding craft of baking contains important life lessons. Her expertise, creativity, and generosity abound in these pages. The Art of the Pie is destined to be one of those fruit-stained, dog-eared, spine-snapped books youâ€™ll cherish for years.â€• - David Leite, LeitesCulinaria.com

â€œI literally read it cover to cover. Kateâ€™s recipes are logical and easy to follow, her hints and tricks helpful to even the most experienced pie baker. Her level of expertise is through the roof, and her confidence shines through in everything she says.â€• - Theresa Carle-Sanders, author of Outlander Kitchen

â€œIn *Art of the Pie*, Kate McDermott, a home baker who teaches *Pie Camps* across the country, shares dozens of recipes for all the pie combinations you can dream up. What really blew our mind was her recipe for a gluten-free nutty no-bake crust that we want to eat with a gooey chocolate filling at the next pie opportunity. (Note to self: Create more pie opportunities.)â€• - Bon Appetit

â€œThough Iâ€™ve never had the pleasure of taking one of her pie camp classes, reading her books is the next best thing. Yes, you can pick up the book, turn to a recipe and make something delightful. But reading it is like hanging out with Kate, warm, inviting and comforting.â€• - Irvin Lin, Marbled Swirled, and Layered

â€œKate McDermott is a pie makerâ€™s pie maker, someone who knows the ins and outs of pie in a way few others do. She brings several decades of experience to her beloved craft. More importantly, however, she exudes the passion and joy we all hope to see in our mentorsâ€•the obvious reason that her pie camps and workshops regularly sell out. Kateâ€™s on my short list of the best pie teachers around.â€• - Ken Haedrich, Author of Pie and Dean of The Pie Academy

â€œOne of the fondest memories of my life is baking pies with Kate. This extraordinary woman makes magic in the kitchen. Not only did she give me the skills to make spectacular treats for my family and friends, I learnt about love and life. Now, you can, too! And, with Kate, itâ€™s as easy as pieâ€•â€• - Tess Masters, author of The Blender Girl and The Blender Girl Smoothies

â€œMcDermott, a self-taught baker whose workshops have taught hundreds how to make a proper pie, shares that knowledge in one of the best books written on the topic. Those expecting a quick preamble followed by hundreds of pie recipes will be sorely disappointedâ€•basic instructions take up a third of the bookâ€•but readers interested in the hows and whys of pie-making will find McDermottâ€™s tutelage invaluableâ€•McDermott excels, giving readers an informative guide they will be referring to for years to come.â€• - Publisherâ€™s Weekly, ***STARRED REVIEW***

â€œKate McDermott is a masterful, no, magical teacher. She reminds us that pies, like

human beings, don't have to be perfect, all the while showing us in perfect detail how to make a truly great pie. • - Elise Bauer, SimplyRecipes.com • Kate McDermott guides us through the Zen of pie with patience, kindness, and humor. From her reliable butter-and-leaf-lard crust to the "secret of the sizzle-whump" to the "recipe" for a good mud pie, her guidelines are the ones you want in your kitchen for the rest of your baking life • and after, if you have a choice. • - Jess Thomson, author of *A Boat, A Whale & A Walrus* among other titles • Kate McDermott's *Art of the Pie* will make you want to spend your waking life baking pies. She guides you step-by-step, making pie crusts and all sorts of fillings, teaching you how to handle traditional pie dough nimbly with your fingers so that your pastries turn out both tender and flaky. I've taken Kate's workshops and can honestly say I've never made a better crust. Her book will become your lifelong friend. • - Greg Patent, James Beard-winning author of *Baking In America* and *A Baker's Odyssey* • Kate McDermott is God's gift to the nervous pie maker. Not only will *Art of the Pie* make you into a confident, versatile, and charming pie maker, it will teach you the secret to being a confident, versatile, and charming human being. Wisdom is baked into every page of *Art of the Pie*, as it is into every lovingly made confection. • - Rowan Jacobsen, James Beard Award-winning author of *A Geography of Oysters* and *Apples of Uncommon Character* • Kate McDermott teaches us how to make a perfect pie • and more than that, she teaches us how to understand what we're doing and why. In her hands, both baking and life seem sweeter. • - Rebekah Denn, Seattle journalist and two-time recipient of the James Beard Award for food writing • Kate McDermott is a pie guru, gently and delectably guiding her students in a moving meditation on sugar, fat, flour and fruit. • - Becky Selengut, Chef, instructor, author of *Good Fish* and *Shroom* • Kate, whom I fondly refer to as "the Pie Queen," is one of the most passionate, talented bakers I know and a fount of pie knowledge. She seems to have singlehandedly brought back the tradition of home baking pies; she inspires so many of us to get back into the kitchen and bake just with her warm encouragement, her thoughtful guidance, and her incredible, scrumptious pies! For those of us not yet lucky enough to go to Kate's pie camp, her cookbook is very much anticipated, much like a generous wedge of pie warm from the oven! • - Jamie Schler, Award-winning food writer at www.platedstories.com • With cold hands and a warm heart, Kate McDermott uses flour, fat, fun, and forgiveness to teach the *Art of the Pie* • lessons in pie making that take us far beyond the kitchen counter. • - Nancy Leson, Seattle food writer and KPLU food commentator • Kate is without doubt the Queen of the American Pie. There is nothing about pies that she doesn't know, and she is so generous in the way she shares this knowledge. • - Alison Swan Parente, Founder, The School of Artisan Food, UK • The cover of this wonderful book had me running for my rolling

pin. Once inside this delicious homage to pie I was smitten. The coffee is brewing. Well baked Kate McDermott!â • - Aileen Bordman - MonetsPalate.comâ œIt is so rare of late for someone to completely take on a task; to master it; to make it theirs in its entirety. Kate McDermott has become the master of pie making and her enthusiasm and love of this core skill is infectious. Reading through Art of the Pie, I was tempted at every page to put the book down and roll out my own pie, and to share in her love of this great craft.â • - Kurt Timmermeister, Farmer and author of Growing a Feast: The Chronicle of a Farm-to-Table Meal and Growing a Farmer: How I Learned to Live Off the Landâ œA brilliant, expert teacher, Kate gives away the magic, coaching and encouraging beginners while inspiring experienced pie makers to embrace and understand the how and the why of pie. This book glows with Kate's passion and knowledge, which she shares with clarity and kindness. Sweet and savory, wheat and gluten-free, double-crust and lattice toppedâ •it's all here, shared with Kate's expertise, generosity, and joy.â • - Nancie McDermott, Author of Southern Pies: A Gracious Plenty of Pie Recipes from Lemon Chess to Chocolate Pecanâ œKate has long been my go-to source for all things pie. In Art of the Pie, Kate achieves in print what she does in her classes and blog: serves as a patient and encouraging teacher and guide who shepherds the reader through the process of making delectable pies that not only feed the body, but enrich the spirit. The recipes are wonderfully clear and easy to follow, and Kate provides helpful explanations about the processes and ingredients. Whether you are a newbie pie maker or an experienced one, this book will quickly earn pride of place on your most-used cookbook shelf.â • - Jeanne Sauvage, author of Gluten-Free Wish List: Sweet and Savory Treats Youâ™ve Missed the Mostâ œJust as others roll out their yoga mats to still the mind, Kate McDermott rolls out pie dough. For her, making pie is a spiritual practice, the steps of which are a metaphor for the ups and downs of life. And what she practices she so masterfully teaches, spreading the good word, gospel, Tao of Pie -- or whatever you want to call it -- in a way that is like no one else. Is she a traveling preacher? Kind of. A fairy godmother. a den mother, an earth mother and a good witch, too. But one thing's for sure: She -- and her world view of pie -- is singularly, deliciously Kate.â • - Kim Oâ™Donnel, author of the âœMeatloverâ™s Meatless" Booksâ œIn an era of video recipes and scientifically informed cuisine, Kate teaches us to make pie in the oral tradition passed down by generations of women before us. The Art of Pie puts the reader at a grandmothers knee, where the sensibility of pie is taught, along with a few life lessons. While information is now transferred in blips and bytes, zooming by us at increasing rates, it's pure wonder to take a step back with Kate, and learn not only how she makes her pies, but discover how we can begin to shape our own.â • - Dana Cree, Author and executive pastry chef of the Publican restaurants in Chicago

Kate McDermott is an award-winning self-taught home baker who has taught pie-making workshops to thousands across the United States. McDermott, her Art of the Pie® camps, and her pies have been featured in USA Today, The New York Times, The Boston Globe, Real Simple, Saveur, and on NPR, among other outlets. She lives in her Pie Cottage in Port Angeles, Washington. More information about Art of the Pie® Workshops and Pie Camps® can be found at artofthepie.com. Andrew Scrivani is a commercial and editorial photographer, food stylist, writer, and blogger. His work appears regularly in The New York Times and elsewhere. Scrivani, who lives and works in New York City, has shot 10 award-winning cookbooks.

A wonderfully written, beautifully photographed cookbook that is sure to become an instant classic in kitchens across the globe. Kate has taught pie making for years, to thousands, and her experience shines through in her recipes. Clear instructions, thoughtful explanations and insider hints/tips that even the most experienced bakers will find helpful. I made her all-butter crust and topped it with her recipe for lemon meringue. Tart lemon topped with a heavenly, but not too sweet meringue -- with no weeping -- you can't ask for better than that! On the savoury side, her recipe for a traditional English pork pie was the best I've ever made. The hot water crust browned to a lovely deep golden, and my English husband declared his approval of the filling after just one bite. Pick up this book before you begin your holiday baking and wow them with your Art of the Pie.

I bought this book as soon as it came out. I was so excited to receive it and it did not disappoint. Reading this book is similar to reading Kate McDermott's blog page. You feel that you are having coffee with a warm and mighty talented friend. In addition to being beautifully photographed, the recipes are delicious, reliable and manageable for all. Kate has gluten free recipes and provides lots of practical tips, including where to purchase leaf lard (lots of it in my freezer!). This is your Grandmother's cooking. I hope to have tried at least 15 more of Kate's recipes by the end of the year. If you already make pie, are afraid to make pie or want to make better pie, you need this book on your shelf. My hands down baking favorite.

If you've ever felt overwhelmed at the very idea of baking a pie, reading Kate's book may be that gentle nudge of confidence that you've been searching for. Page after page is filled to the brim with pie-baking stories, clearly written recipes, and tons of breathtakingly delicious photos - making this the Best Pie-Baking Cookbook you'll ever own!

Although I reference more and more the internet for resources there are certain cookbooks you have to HAVE. This is one. It's so much more than a book with recipes. It's taken this perceived pie expert and taught her more than she had any idea she didn't yet know :)

I just received this beautiful cookbook and I've already made the Enlightened Apricot pie! Delicious!! This book is beautifully photographed and styled. Even a food photographer would love this book as examples of gorgeous work by Andrew Scravini! Kate also talks about love and life! Wonderful on all levels! Buy it, you won't be sorry!

I love this book! The crust recipe is what I've been searching for! The author gives details to recipes as well as sweet stories to go with. Worth every penny, we'll see how my new pie does at this weekends contest!

Well, don't knock it until you try it. Definitely a West Coast flavor, which may put off those from the East. Lovely photographs, excellent choice of pies and each recipe appears straight forward and easy to follow. I can't see how you could go wrong with following any of these recipes and each and every one should produce a delicious pie.

This book is beautifully done and a great resource for pie lovers. Kate's recipes are easy to follow and taste awesome! Her crust is perfect! I highly recommend.

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