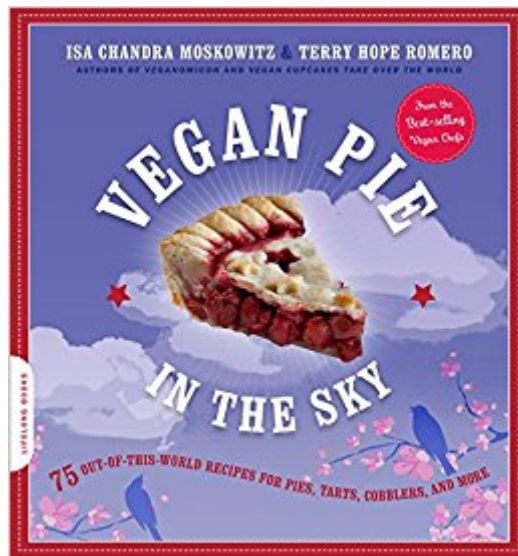




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Vegan Pie In The Sky: 75 Out-of-This-World Recipes For Pies, Tarts, Cobblers, And More



Synopsis

Holidays? Check. Birthdays? Check. Tuesdays? Check! Our research says life is 100% better any day pie is involved. There's nothing like a rich, gooey slice of apple pie straight from the oven, baked in a perfectly flaky crust and topped with cinnamon-sugar. And now it can be yours, along with dozens more mouthwatering varieties, vegan at last and better than ever. *Vegan Pie in the Sky* is the latest force in Isa Chandra Moskowitz and Terry Hope Romero's baking revolution. You'll find delicious and adorable pies, tarts, cobblers, cheesecakes and more—all made without dairy, eggs, or animal products. From fruity to chocolaty, nutty to creamy, *Vegan Pie in the Sky* has the classic flavors you crave. And the recipes are as easy as, well, you know. Serve up some: Maple-Kissed Blueberry Pie, She's My Cherry Pie, Chocolate Peanut Butter Tartlets, Salted Pecan Caramel Pie, Pumpkin Cheesecake. Learn how to rock (and roll) the perfect pastry crust, whether butter, graham cracker, chocolate cookie, or gluten-free almond. Luscious toppings transform your pie into a showstopper. And you'll even find handheld treats, to make getting your recommended daily allowance of pie more convenient! With gorgeous color photos and Isa and Terry's irreverent commentary throughout, *Vegan Pie in the Sky* is the modern baker's bible for pie that's out of this world.

Book Information

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Customer Reviews

“There really is something very special about pie, and *Vegan Pie in the Sky* offers some very special pies and pastries, along with traditional favorites like Apple Pie and Apple Brown Betty. Those desirous of something more sophisticated might be tempted by the Cappuccino Mousse Pie,

which is a lot easier to make than it soundsâideal for an elegant dessert. Or perhaps that masterpiece of artistic engineering, Strawberry Kiwi CrÃme Tart, would be more to your liking. Whether you want to prepare a down-home favorite or something a lot more uptown, Vegan Pie in the Sky has the recipe you need. The variety is excellent.âSergeTheConcierge.com, 11/14/11âIsa Chandra Mokowitz and Terry Hope Romero will make your holiday baking stress free and fun filledâA must for end of the year parties.âVegNews, September/October 2011âIsa Chandra. Terry. Pie. Those three words are pretty much all you need to knowâVegan Pie in the Sky is a veritable smorgasbord of dished dessertsâOne of the most highly anticipated vegan-baking tomes since Vegan Cupcakes Take Over the World. Or Vegan Cookies Invade Your Cookie Jar.âKirkus Reviews, 10/15/11âThe icons of hip vegan cuisine tackle the heavyweight champ of American dessert: pieâBursting with an âanyone-can-do-thisâ™ approach and a defiant ânon-vegans-wonâ™t-be-able-to-tell-the-differenceâ™ attitude, they provide dozens of recipes for classic fruit pies, cobblers, crisps and cheesecakes. Vegan cooks can look forward to whipping up a pear and cranberry galette that will even have their carnivorous relatives scarfing down a second slice at the next family gatheringâMore than just a niche guide, this mouthwatering collection of desserts will satisfy even the most reluctant reader.âA VegNewsletter (VegNews e-newsletter), October 2011âA drool-worthy cornucopia of pies.âTucson Citizen, 10/24/11Veggiegirl.com, 12/2/11âDonâ™t know the difference between a buckle, a betty and a cobbler? Isa and Terry explain all.âThe recipes are easy to make and the instructions are written with a sense of humor, so nothing is too intimidating for baking newbies, and baking veterans will have no problem whipping up a delicious pie to impress their friends and family.âA BoingBoing.net, 11/28/11âVegan cookbook queens Isa Chandra Moskowitz and Terra Hope Romero tackle the most American of desserts: pieâBut this book isn't about what's not in the desserts, it's about what is in them: tons of yum.âA Pomp & Circumstance, 12/6/11âIdeal for anyone with a sweet tooth.âA The Hippo, 12/15 issueâOffers more than just the fruit pies that spring to mind when you first think âvegan pie.â™âA Curled Up with a Good Book, 12/23/11âThese award-winning chefs provide encouraging words for the beginner pie maker and do-it-yourself tips for those concerned with saving moneyâReaders who donâ™t have a lot of space for a new cookbook will appreciate the small size of this book and the variety of ideas it contains for making tasty desserts.âCookBookMan.com, 1/4/12âVegan bakers delight! If baking is your thing, then Vegan Pie in the Sky is a must for you. Itâ™s packed with seventy five great recipes for pie lovers of all stripesâA nice collection that you will return to again and againâItâ™s obvious from the first page that the these ladies can really bring it.âMidwest Book Review, February 2012âLearn to

produce buttery pie crusts without butter, creamy pies that don't rely on dairy products, and innovative pies from S'mores Pie to Sweet Potato Brazil Nut Crunch Pie. Vegan lovers can have desserts traditionally packed with dairy with the appealing adaptations here, recommended for any vegan cookbook collection.âSacramento Book Review and San Francisco Book Review, 12/2/11âRenowned vegan chefs Isa Chandra Moskowitz and Terry Hope Romero have done it again with *Vegan Pie in the Sky*â[A] delightful little cookbookâ[The authors sprinkle their signature wit throughout every page, so readers will be laughing even as their mouths water in anticipation of which delicious treat to try first. With recipes for every pie you can think of, and several youâ™d never even thought to try, this cookbook is destined to become a go-to guide for home bakers everywhere.âInfoDad.com, 12/15/11âAmusing writingâ[Vegans who love the taste of unusual pies and also want recipes for vegan versions of some old standards (coconut cream pie, pumpkin cheesecake, chocolate mousse tart and others) will enjoy trying out *Vegan Pie in the Sky*, coming up with their own favorites, and maybe, just maybe, showing some non-vegan friends that vegan desserts can be just as delicious as traditional non-vegan ones.âPortland Book Review, 12/19/11âThe authors give good instructions and illustrations on various pie dough borders and toppingsâ[Even non-vegan bakers will enjoy this pie book.ââA book you should grab if you want to stun your family with tasty treats for the holidaysâ[Filled with funny little tidbits for the âvegan policeâ™ and gives advice for the new baker. It is fun to read even if you never try a recipe because youâ™ll learn a lot about some ingredients...Try *Vegan Pie in the Sky* and your friends and family will be amazed by your talent.âVivMag.com, 11/4/11â[An] easy-to-navigate cookbook.âBookviews.com, November 2011âVegans will enjoy its delicate tarts, crumbly cobblers, and other delicious desserts.âBizIndia.net, 10/31/11â[A] treasure trove of 75 recipes for delectable pies and other such goodiesâ[Get a copy.âLibrary Journal, 11/15/11âLike their other publications, this comprehensive guide to pies contains smart, sassy recipes that embrace rather than work around the vegan dietâ[Expect demand for this book, which vegans will reach for as often as other bakers consult Ken Haedrichâ™s *Pie*.âTechnorati.com, 11/13/11âA delightful new cookbook filled with recipes for delicious, easy-to-prepare pies, tarts, and cobblers. Best of all, it is being released just in time for the holiday seasonâ[The recipe in the cookbook for making a buttery double crust for pie is about the easiest and most user-friendly Iâ™ve found.âNoMFG.com, 10/21/11â[Moskowitz and Romero] not only lay out a terrific spread of a lexicon at the beginning of the book, but in each recipe there are waypoints to navigate you through the trip-ups of any recipeâ[The authors do not let an opportunity slipâwhere they canâinform an action or step. They also don't burden the book with cumbersome, extraneous

details. • EatDrinkBetter.com, 10/25/11 • [Moskowitz and Romero] write Vegan Pie in the Sky with their usual wit and charm and easy-to-understand instructions. • Library Journal, 11/3/11 "Expect demand for this book, which vegans will reach for as often as other bakers consult Ken Haedrich's Pie. • Blogcritics.org, 10/31/11

Isa Chandra Moskowitz & Terry Hope Romero are award-winning vegan chefs and authors of several best-selling cookbooks, including *Veganomicon* and *Vegan Cupcakes Take Over the World*. They have been featured on the Cooking Channel, NPR, in *Saveur*, and more. Visit The Post Punk Kitchen at www.theppk.com.

I seriously LOVE this cookbook!!! Isa Chandra Moskowitz is a stone cold pie genius. I've made about half a dozen pies in this book, and all of them have turned out well. These pies are easy to make, and the only issue that I've had is that my family eats them too quickly. So far the strawberry rhubarb crumble and maple-kissed blueberry pies have been my two favorites. I'm sure that I'll have others when the holiday season approaches.

I bought *Vegan Pie in the Sky* when it first came out, and I fell in love with it from the moment it arrived in the mail. Isa Chandra Moskowitz and Terry Hope Romero are a fantastic vegan duo, and create wonderful, mouth-watering recipes. I have all of the books they co-wrote together and all of their solo books and I have never found fault with their cooking/baking. Since pie is my hands down favorite dessert - really, I will choose pie over anything, cake, brownies, cookies, if given the choice I would eat pie, especially fruit pie for every dessert, without question. - I was extremely excited when this book was released. It's a cute little book with 75 recipes, and all the ones I've tried have been solid. The layout is lovely, the ingredients lists are short, the instructions are clear and everything is very clean and concise. The pages are free of clutter, but full of helpful and useful tips, and the book is overflowing with beautiful, mouth-watering photography. I also love the friendly, witty, conversational tone of the authors and their anecdotes. I like a little personality in my cookbooks, I like a little humor and humanity and Isa and Terry certainly deliver. They come across as being very down to earth, regular people and they're not pretentious like a lot of seasoned cookbook authors. I like that. As for the recipes themselves, all the ones I've made have been fantastic, I haven't had any complaints on flavor, texture or overall presentation. I typically make pies for the holiday seasons and so far all the pies I've made from this book have been a hit with myself, my husband and my omnivore family and friends. Nobody ever knows that the pies are vegan. I love that the pies in this

book use a nice mix of ingredients that are easy to find, nothing too exotic except for maybe agar but if you're a vegan baker that likes to make cream pies or artisan vegan cheese then you already know all about agar. I am particularly grateful for the fact that the creamy pies in this book do not rely solely on tofu for their creaminess. Honestly tofu pies usually don't do it for me. While tofu works pretty well I also find that it has a gritty taste, and the flavor can be very bland. That's not to say that all tofu pies are bad, but I like the ingenuity of using cashews, and coconut milk - sometimes with tofu - for that creaminess. I find that using 2 or more different 'creamy' ingredients provides better body, better texture, better flavor, and no aftertaste of anything in particular. Some things you may wish to consider before buying this book however is that it has no nutritional information - and why should it? It's a dessert book, but I know some people like nutritional info. The book uses sugar, and white flour - again it's a dessert book, and these are obvious but some people seem to confuse the word vegan with health, and this isn't always the case. The authors intention was to create creamy, and delicious vegan pies, not health food. Besides we're talking about a book about pie, if you couldn't already figure that out then perhaps you have a larger problem. Also many - but not all - of the recipes include nuts. The cream pie recipes especially use cashews, I personally love this but if you have a cashew allergy then you may be out of luck. Unless you're adept at adapting recipe's to suit an allergy then I suggest you avoid the book. Lastly, while I found all the pie crust recipes in this book to be delicious I did not find them particularly easy to work with. Perhaps this is my own problem, me and dough do not make a good team and I often have problems when working with dough. Isa and Terry include a ton of great suggestions on how to make proper pies and good dough, but there are at least a couple other pie dough recipes that I've had better luck with. Still I do make the crusts from this book often enough, if your dough tears a bit it's easy enough to patch up and place that patchwork on the bottom where nobody will see. The following are the recipes I've made from the book and what I thought of them. Buttery Double Crust - Loved it Olive Oil Double Crust - Loved it Single (and loving it) Pastry Crust - Loved it Chocolate Shortbread Tart Shell - Loved it Graham Cracker Crust - Regular, Chocolate, Vanilla and Cookie Crumb Variations - Loved Them All She's My Cherry Pie - Loved it Blackberry Bramble Pie - Loved it Basil Peach Pie - Loved it Appleberry Pie - Loved it Chocolate Galaxy Banana Cheesecake - Loved it Blueberry Bliss Cheesecake - Loved it Raspberry Lime Rickey Cheesecake - Loved it Key Lime Pie - Loved it Coconut Cream Pie - Loved it Coconut Lime Cream Pie - Loved it Cappuccino Mousse Pie - Loved it Sweet Potato Brazil Nut Crunch Pie - Loved it Voluptuous Pumpkin Pie - Loved it - a favorite of mine Pumpkin Cheesecake - Pretty Good Grasshopper Pie - Loved it! Old Fashioned Chocolate Pudding Pie - Loved it Café Mocha Cheesecake - Loved it I think the recipes in this book are easy

enough for a novice baker or a newbie vegan, and so I wouldn't hesitate to buy this book for a friend or recommend it to a friend or family member. All the pies I've made so far have been enjoyed by vegans and omni's alike, so it seems the perfect bridge to gap the divide. My only regret is that I haven't had the time to make more of the pies, but many of the pages of my copy are dog-eared so as I make more I'll be sure to update my review.

I am a huge fan of the Moskowitz/Romero cookbooks, so I am definitely biased. :) Pies and tarts were always really daunting for me in the kitchen, particularly the crusts. This book has plenty of great and easy to make crust recipes - some of which can be put together in minutes and ready to use (olive oil crust!). I've made the apple brown betty, strawberry pie, and peanut butter chocolate tart (OMG WHAT YUM) and they have all turned out beautifully. I really like that most of the pies can be made with readily available pantry items, though for some you will need to invest in some exotic ingredients (agar and other thickeners) - but these will last you a long time and won't expire quickly.

I loved the book. It is full of fantastic recipes that my 11 year old loves to bake. She has an egg allergy and is so happy that she finally gets to make it, and eat her pie too!

The basic pie crust recipe is awesome! I used it for all six of my pies this past Thanksgiving. I usually stick to my grandma's recipe but unfortunately, this one hit it out of the park!! Sorry grandma!! Very nice recipes!

Haven't tried making pie crust since I was a kid. My go-to apple pie recipe for years has been bottomless with a crumb topping (i.e. a crisp). Turns out it's way easier than I thought to make flaky delicious goodness thanks to Isa & Terry walking me through it in their new book. I tried the blackberry bramble pie and it was amazing. Even the omnivores in my house thought it was really good and they're usually scared to try my food for fear of the "weird" ingredients. As usual, their guides at the beginning of the book address many of the potential pitfalls when baking. They list the essential tools as well as the nice-to-haves (and even the essentials have Macgyvered alternatives to keep your kitchen tools multitasking). Also as usual, Terry and Isa break down the complicated steps until they're feasible even for novice bakers. With just a basic pie crust recipe, they offer half a dozen options for edgings and tops, ranging from very simple to elaborate, most done with your fingers or basic cutlery and the occasional cookie cutter (no uni-taskers here!). They even describe

two different techniques for a lattice top. The panel on adjusting for frozen fruit was particularly useful since it's not exactly berry season right now. Recipes that call for special techniques have the panel right there to make your life easier. There aren't a whole lot of exotic vegan ingredients (and those that are tend to be shelf-stable so you can stock up online) so it's fairly supermarket-friendly, even for those of us not living in the big city. Isa & Terry offer us 11 different recipes just for the crusts and they even do the math for you to adjust the cookie crusts for springform pans. They address two of the rising trends in pie-making -- vodka crusts and handpies -- without coming close to overwhelming the book with what may turn out to be fads. Even their standard pies have just a touch of something to surprise the palette. The recipes range from classic cherry, apple, and pumpkin to Pear Frangipane Tart and Curried Macaroon Pie. I will say that if you have allergies, you may want to check it out from the library or flip through it at the bookstore before deciding to buy it. There is a heavy reliance on cashews and tofu for the creamy pies (which are close to half the recipes) and they don't offer many alternatives. But with a little experimentation most of the rest can be made allergen-free. This book is packed with fruit pies, cobblers, crisps, and buckles. Tarts and pudding pies. A dozen different cheesecakes. An entire chapter filled with chocolate. And everything is flavored with their signature wit. Whether all you want are a couple reliable vegan recipes for the holidays, or to expand your baking repertoire, or to spend time in the kitchen fussing with fancy-looking desserts for your blog, this book has something for you.

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