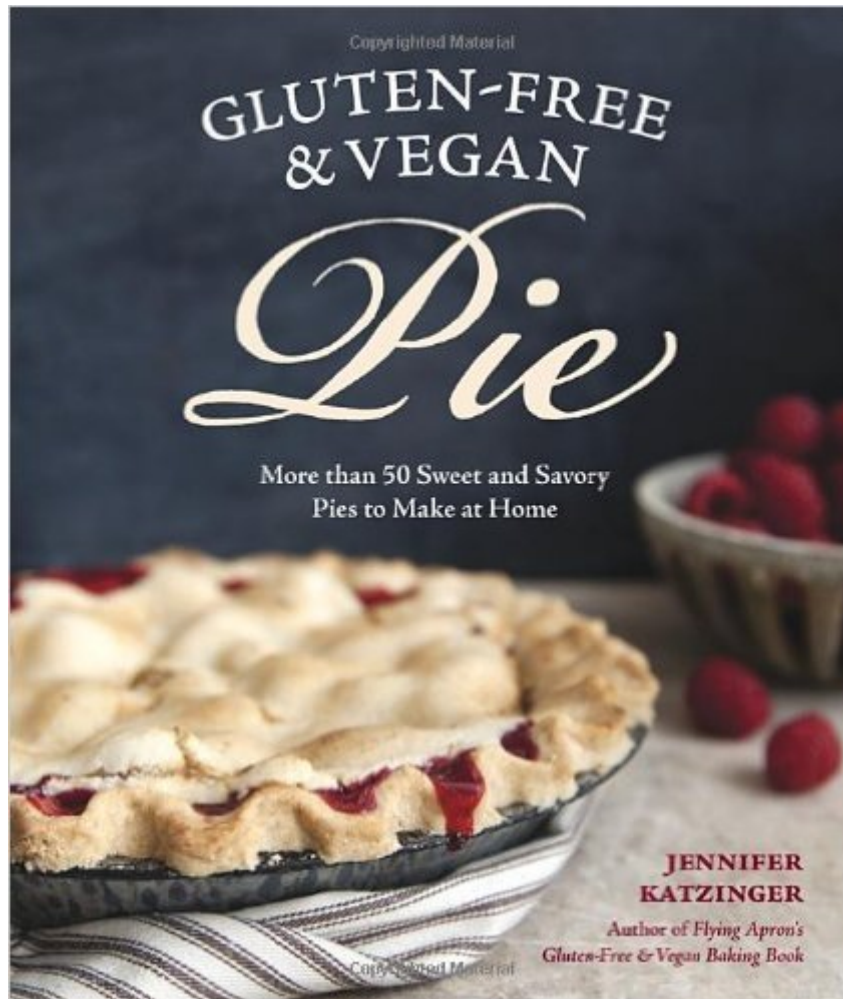


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# Gluten-Free And Vegan Pie: More Than 50 Sweet & Savory Pies To Make At Home



## Synopsis

Dig into this delicious collection of more than 55 gluten-free and vegan pie recipes that rival in taste any â œregularâ • pie out there. Home-baked pie, fresh from the oven, is practically an American tradition. Who doesn't love it? But baking your favorite pies without dairy, eggs, gluten, or animal products calls for a different approach to both fillings and dough. Here you'll find techniques and tips for mixing and working with dough that doesn't contain butter or lard, and for luscious fillings that contain neither cream nor egg. With an emphasis on popular sweet pies such as banana cream pie, blueberry maple, pumpkin chiffon, and traditional apple, and with more than a dozen recipes for various kinds of pie crusts, this cookbook is a must for any pie lover, especially those with gluten-free or vegan diets.

## Book Information

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## Customer Reviews

Yet another hit! Strawberry, apple streusel pie easy and DELICIOUS! Using the strawberries from my own garden added flavor. Plum Galette also easy and DELICIOUS! Also used the plums from my plum tree, added a bit more sweetener than called for, the plums were tart. How knew you could make really good pie crust without butter. Thank you for doing the work to get it right.

So far so good. We have many gf cookbooks in our home. Some have pretty good recipes for cupcakes and cookies and cakes, although many produce a product that is visually appealing. We have had good luck with this author's bread cookbook. And wanted to try the pie cookbook. We've baked two pies, granted both were the chocolate cream pie, and granted both within a week of each

other -- but it is almost unbelievably good. There's some care needed to make sure you get the crust prepared right, (so says my spouse ), but when you do...it's quite a good crust, legitimately tasty by itself. And the filling...wow . Who needs a dairy mousse...? This is as good as any I've tasted, vegan or no .The one recipe alone makes the book worth it. But I'm confident there are other treasures inside.

Totally blown away at the recipes in here and great pictures! Why doesn't EVERYONE eat like this??! I'm not gluten sensitive and not a vegan and I LOVE the recipes in this book. It is just a healthier choice and a lovely, lovely book!!

We have a family member with gluten sensitivities and a dairy (Casein) allergy which limits what they can partake of. This book provides some yummy recipes so our family member doesn't feel like they can't enjoy a tasty dessert.

I am gluten and wheat intolerant, I like to eat some pies from time to time, Finally I found a book with the recipes. I will making some, instead of buying them, I can control the salt, too.Nice book.

This was not at all what I expected - the crusts recipes were consistently crumbly and yielded less than serving estimates.I will say the crusts using nuts to simulate graham cracker were tasty (bit of additional sugar necessary). I've created flaky crusts from Artisan gluten-free cookbook which is a real treasure for baking. After buying all the ingredients and trying 3 recipes I don't feel this was the worth the purchase (even with using the errata sheet on website)

I don't have lots of experience with baking pie's and I was hoping this was somewhat of a manual especially having a wheat allergy. I liked the crust recipe. I have tried two of them with very good results. She uses quick cooking tapioca for thickening in a variety of the fruit pies . I wish she would have had a section to explain options like using potato, arrowroot, cornstarch or rice flour as a thickener in the pie's. With food allergies you may not be able to use all thickeners and it would be good to have a choice in which thickener can be used. A section on explaining the differences in thickeners would have been greatly appreciated. I have to look for another pie cookbook to help me with that.

Jennifer has done such a great job of making pies so easy. When you have food intolerances or

allergies it can be difficult to find good recipes to try. These recipes are great.

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