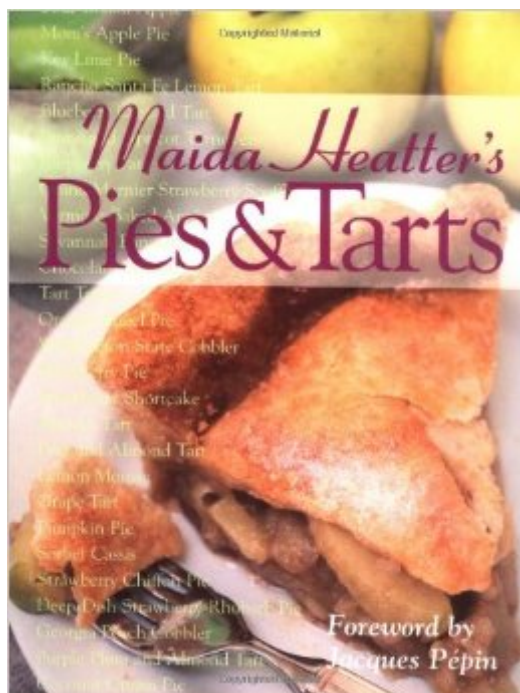


The book was found

# Maida Heatter's Pies And Tarts (Maida Heatter Classic Library)



## Synopsis

"The undisputed Queen of Desserts. Following one of her recipes is an adventure. They are chatty and comforting, telling you what to do every step of the way."--Ladies Home Journal  
Her first-ever collection to focus on pies and fruit, Maida Heatter's Pies & Tarts presents scores of delightful recipes to thrill the palate--the homey baked apple or wild blueberry pie, classic Key Lime Pie, an incredible Cassis Raspberries with Creme Fraiche. Of course Maida's love of chocolate and all things sweet is brought to pies, too, so along with your fruit there's Chocolate Mousse Pie, Frozen Peanut Butter Pie, and Old-Fashioned Butterscotch Pie, too. And there are pies and fabulous fruit concoctions to back and serve at any time of year, regardless of season, and for any occasion--chiffon pies, ice-cream pies, tiny tartlets, turnovers, cobblers and crumbles, mousses, flans, and puddings. Plus the flawless Maida Heatter touch is brought to every aspect of baking, as she patiently teaches critical details such as how to make the perfect pie crust and how to make souffles that never fall.

## Book Information

Series: Maida Heatter Classic Library

Hardcover: 288 pages

Publisher: Andrews McMeel Publishing; 1st edition (November 1, 1997)

Language: English

ISBN-10: 0836250753

ISBN-13: 978-0836250756

Product Dimensions: 7.4 x 1 x 9.4 inches

Shipping Weight: 1.7 pounds

Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (11 customer reviews)

Best Sellers Rank: #599,797 in Books (See Top 100 in Books) #113 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #1554 in [Books > Cookbooks, Food & Wine > Desserts](#)

## Customer Reviews

While this book is excellent and the recipes, though long, are usually easy to follow, they can still be difficult and I would recommend that a beginner start with an easier, more basic book. More advanced bakers, however, should love this book. While it concentrates on pies and tarts of all kinds, Ms. Heatter also details cobblers and crumbles, custards and glaces and much, much more. She also gives us practical advice, such as the correct way to wash fruit, etc. Real pie baking is an art, so be prepared to put a lot of time and effort into these recipes. It will be time and effort very well

spent. I, myself would have preferred illustrations of some of these delicious concoctions.

Easy to follow instructions. Every recipe I tried was a success. The lack of pictures is a minus. I strongly recommend it

Found out about maida through an aunt's "great chocolate desserts" book and i'm always looking for a good pie book and this one doesn't disappoint. Everything i've made so far is ridiculously tasty; i do tend to scale down on the sugar, though. My only warning is that the book is half recipes for pie and half recipes for other things including cobblers, mousses, sauces, and more. I think it's a nice bonus while others seem to feel they've been duped. Some basics like a peach pie are not included, but there are several interesting pie recipes. I'll probably make them all :) however, it probably could have done without the "fruit desserts" section, which mostly consists of baked, stewed or marinated fruits with cream/honey/alcohol.

This one finally rounds out my Maida Heatter collection! I bought it because all of her baking cookbooks are the best! They are the type of recipes that your friends and family will love. I really like the pie recipes, and I also like the section on mousses, pudding, and custards because you could easily use many of them as pie fillings in a pre-baked pie crust. If you are serious about baking you should have this and any other Maida Heatter cookbook in your collection as well. While these are not "quick and easy" recipes, they are worth the time and effort they take if you enjoy scratch baking.

My wife would constantly go to her parent's house to borrow their Maida Heatter books. I decided it was time for us to have some of our own. I was quite pleased to find there were books that had aggregated her recipes by type. This way we do not have to try to remember which pie is in which book. It's also nice having a large format hard cover rather than paperbacks that are harder to keep open to the page you are using.

Good service and I'm happy with the book.

[Download to continue reading...](#)

Maida Heatter's Pies and Tarts (Maida Heatter Classic Library) Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Maida Heatter's Book of Great Chocolate Desserts The Magic of Mini Pies: Sweet and

Savory Miniature Pies and Tarts Homemade Sweet and Savory Pies: Traditional Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking (Low Carb Desserts & Homemade Pies) Pies, Pies & More Pies! Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) A la Mode: 120 Recipes in 60 Pairings: Pies, Tarts, Cakes, Crisps, and More Topped with Ice Cream, Gelato, Frozen Custard, and More Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More Modern Classics, Book 2: Cookies, Biscuits & Slices, Small Cakes, Cakes, Desserts, Hot Puddings, Pies & Tarts First Prize Pies: Shoo-Fly, Candy Apple, and Other Deliciously Inventive Pies for Every Week of the Year (and More) Pies and Mini Pies Betty Crocker Bisquick Impossibly Easy Pies: Pies that Magically Bake Their Own Crust A Year of Pies: A Seasonal Tour of Home Baked Pies Icebox Pies: 100 Scrumptious Recipes for No-Bake No-Fail Pies The Everything Mediterranean Cookbook: Includes Homemade Greek Yogurt, Risotto with Smoked Eggplant, Chianti Chicken, Roasted Sea Bass with Potatoes ... Meringue Phyllo Tarts and hundreds more! French Tarts: 50 Savory and Sweet Recipes Mes Tartes: The Sweet and Savory Tarts of Christine Ferber

[Dmca](#)