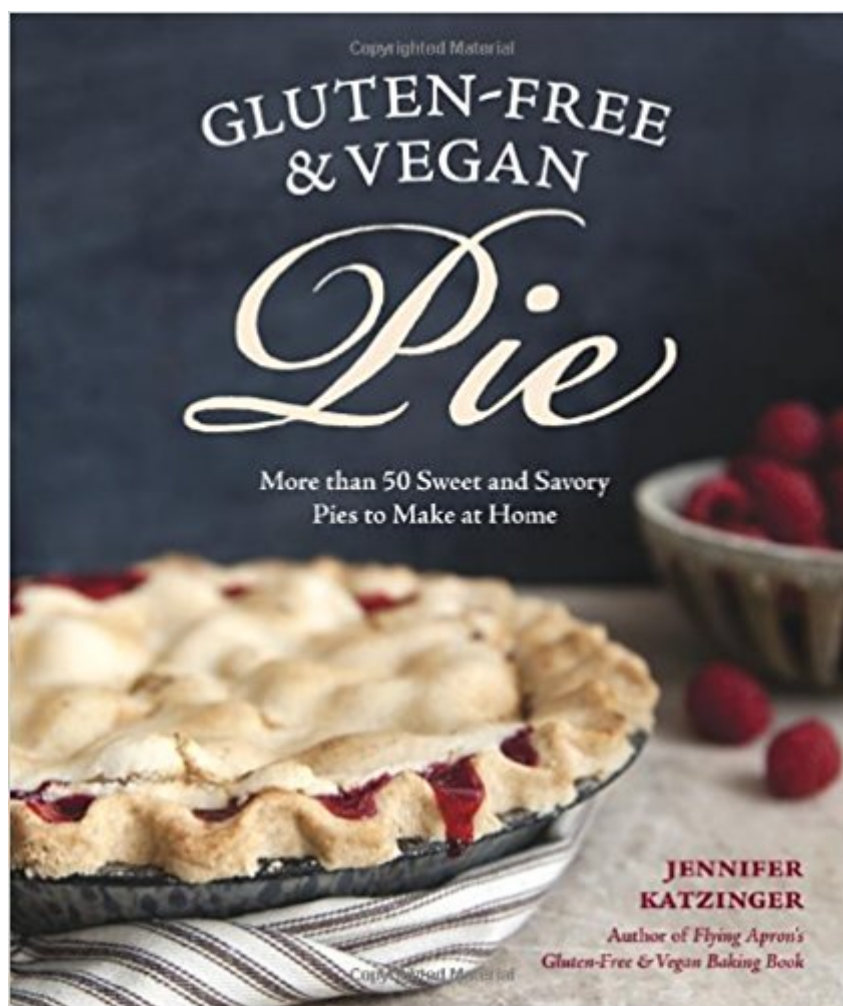


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Gluten-Free & Vegan Pie: More Than 50 Sweet And Savory Pies To Make At Home



Synopsis

Dig into this delicious collection of more than 55 gluten-free and vegan pie recipes that rival in taste any âœregularâ • 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

"Do you love pies but dread making the crust? Check outÂ Gluten-Free & Vegan Pie: More than 50 Sweet and Savory Pies to Make at HomeÂ (Sasquatch Books) by Jennifer Katzinger. Founder of Seattleâ™s Flying Apron bakery, Katzinger delivers a dozen crust recipes, all free of gluten, dairy and eggs. This includes traditional crusts for fruit pies, easy-to-mold crusts for hand-held and free-form pies, and nut-and-oil pressed crusts for cream pies. From savory fillings for Asian potpie, tamale pie and Provencal tart to sweet treats like chocolate, grasshopper, banana cream and pumpkin chiffon, Katzinger provides recipes for every palate. Helpful notes on ingredients, equipment and handling techniques make these pies easy, any way you slice them."Living Without"Gluten-free and vegan baking expert Katzinger (Flying Apronâ™s Gluten-Free & Vegan

Baking Book) returns with a new assortment of pies, just in time for holidays and festive occasions. Drawing inspiration from Isa Chandra Moskowitz and Terry Hope Romero's *Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More*, a similarly compact paperback, Katzinger presents a breadth of pastry doughs, press-in crusts, and sweet and savory fillings that can be used to make pies, turnovers, cobblers, crisps, galettes, tarts, and more. Recipes call for ingredients such as agar, arrowroot, coconut oil, and brown rice flour, with which most gluten-free and vegan bakers will be familiar. **VERDICT** Highly recommended for gluten-free baking collections. "Library Journal" One of the most wonderful things about a pie, I think, is how it can be a showcase for gloriously ripe fruits and vegetables. Jennifer Katzinger seems to agree, and her new cookbook *Gluten-Free & Vegan Pie* is a lovely collection of seasonally-focused recipes. Not to mention 16 different gluten-free and vegan crust recipes! "The Kitchn" Jennifer Katzinger's *'Gluten-Free & Vegan Pie'* stands out with its mix of sweet and savory pies, all made without dairy, eggs, gluten or animal products. Chocolate is always a crowd-pleaser at holiday gatherings, and her Chocolate Espresso Tart features it in both the filling and the crust. Talk about decadent! "The Oregonian" ...the two [recipes] I made from Jennifer Katzinger's *Gluten-Free & Vegan Pie*, were right up there at the top of the list | The [Chocolate Cream Pie] end result was a gorgeous pie with an unbelievable texture and taste. It was creamy, rich and celestially light, but not too sweet "a very adult bittersweet chocolate flavor. Sensational, really. I was so glad to be sharing it with a roomful of people, because it was the sort of ethereal confection that magically disappears into one's mouth." *Andrea's Easy Vegan Cooking* "Acknowledging that a good, flaky crust is any pie's crowning glory, Katzinger, former owner of Seattle's Flying Apron GF-vegan bakery, offers twelve (!) pie crust recipes, plus four more for savory pies, that contain no wheat flour, eggs, butter, cream, or lard "an impressive feat. I also love that she uses less-refined sugars in minimal amounts, letting the fruit and other ingredients shine. Terrific photos and friendly tone." *Delicious Living* "You can have your pie and eat it too, even if you're gluten-free and vegan, thanks to Jennifer Katzinger's *Gluten-Free & Vegan Pie* cookbook. This adorable, smaller-sized and easy to handle book contains more than 50 sweet and savory pie recipes. Featuring easy-to-handle press-in crusts to fluted bottom crusts and wedge top crusts. Jennifer takes us through some gluten-free ingredients used in the crusts as well as tips and techniques on handling them and making the pies pretty." *A to Vegan* "Once again Katzinger shows us that baked goods without the use of dairy, eggs, gluten, or animal products is not only possible but also simple and delectable." *Art & Lemons* "Jennifer Katzinger solves all of your problems in her *Gluten-Free and Vegan Pie* baking book. With over 55 easy to understand recipes you'll have plenty of

ammunition for the 'What do you eat during the holidays?' question your family loves to ask. This book might even help you inspire someone's New Year's resolution. "Train Vegan" Jennifer Katzinger's *Gluten-Free & Vegan Pie* is a beautifully photographed instruction manual for pie-making. Unlike some other pastry books *Pie* doesn't intimidate with complex decorating, it focuses on the basics and provides some very helpful advice regarding the construction of your pies. If that sounds like a backhanded compliment it isn't! *Gluten-Free & Vegan Pie* imparts the skills and recipes for making delicious pies while remaining genuine and simple in its methods. If you're already a wizard with hand-pies and lattice-style crusts you'll be content with the recipes, but if you're as clumsy as I am with dough you'll appreciate the tips and tricks provided and their straightforward presentation." *Chickpea Magazine*

Jennifer Katzinger is the former owner of the popular Seattle gluten-free and vegan Flying Apron Bakery (www.flyingapron.com). She is the author of *Flying Apron's Gluten-Free & Vegan Baking Book* (2009), *Gluten-Free and Vegan Holidays* (2011), and *Gluten-Free and Vegan Bread* (2012). The author makes her home in Seattle, WA.

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.

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)

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.

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.

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!!

soo happy I splurged on these books, just before the winter holidays!

Very good recipes that you can easily twisted to accommodate your taste.

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PIE: The 500 Best Homemade Pie Recipes (pie cookbook, savory pie recipes, low carb, vegetarian, vegan, paleo, gluten free, fruit pies, quiche recipes, tarts, pies, pastry, puff pastry recipes)

Gluten-Free & Vegan Pie: More than 50 Sweet and Savory Pies to Make at Home Vegan: High Protein Vegan Cookbook-Vegan Diet-Gluten Free & Dairy Free Recipes (Slow cooker,crockpot,Cast Iron) (vegan,vegan diet,vegan slowcooker,high ... free,dairy free,low carb) Ethnic Vegan Box Set 4 in 1: Dairy Free Vegan Italian, Vegan Mexican, Vegan Asian and Vegan Mediterranean Recipes for an amazing Raw Vegan lifestyle (A ... Protein Vegan Recipes and Vegan Nutrition) Gluten Free: Vegan Cookbook: Nutritious and Delicious, 100% Vegan + Gluten Free Recipes to Improve Your Health, Lose Weight, and Feel Amazing (Gluten Free Diet Cookbook, Gluten Intolerance Book 3) Gluten Free: Gluten Free Diet for Beginners: Create Your Gluten Free Lifestyle for Vibrant Health, Wellness & Weight Loss (Gluten-Free Diet, Celiac Disease, Wheat Free, Cookbook Book 1) Vegan: High Protein Cookbook: 50 Delicious High Protein Vegan Recipes (Dairy Free, Gluten Free, Low Cholesterol, Vegan Diet, Vegan for Weight loss, vegetarian, vegan bodybuilding, Cast Iron,) The Big Gluten-Free Bread Cookbook Vol. 1: Feel the Spirit in Your Little Kitchen with 500 Secret Holiday Bread Recipes! (Vegan Gluten Free Bread, Gluten ... Cookbook,..) (Gluten-Free Bread Territory) Chicken Pot Pie Recipe : 50 Delicious of Chicken Pot Pie Cookbook (Chicken Pot Pie Recipe,

Chicken Pot Pie Recipe Book,Chicken Pot Pie Cookbook) (Karen Gant Recipes Cookbook No.4)
Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and
More, with 100 Delectable and Foolproof Recipes Vegan: High Carb Low Fat Vegan Recipes-Vegan
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Beginner Vegan Vegan Diet (vegan diet,vegan cookbook,vegan smoothies)

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