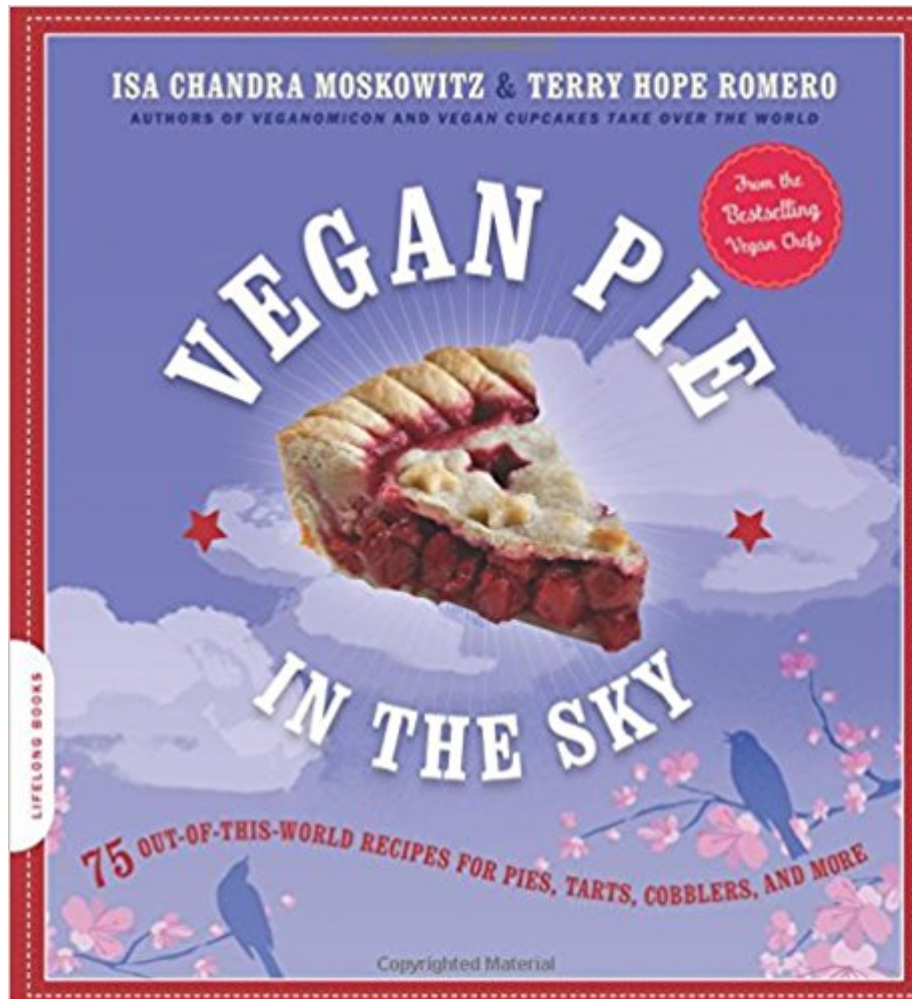


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Vegan Pie In The Sky: 75 Out-of-This-World Recipes For Pies, Tarts, Cobblers, And More



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, 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.

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Customer Reviews

I was a tester for this book, and I am so excited that it was finally released! Pies can be a bit tricky, even if I used the same crust recipe that's worked before, sometimes it would fall apart and I never knew why. Terry and Isa don't just tell you that a recipe works, but why, so you will actually become

a better baker via this book. Previous to this book, my go-to pie was a basic chocolate peanut butter in a pre-made crust. Now I am confident in my ability to whip up all kinds of fruit pies, crumbles, cream pies, homemade cookie and buttery pie crusts, and vegan cheesecakes which are NOT made with store-bought cream cheese. Let me repeat that: vegan cheesecakes without faux cream cheese! They aren't soy-free, and take a little extra effort to make, but they are delicious and worth your time. There aren't too many hard-to-find ingredients in this book, but there are a few that are key to many of the non-fruit pies: agar powder and coconut oil. Coconut oil is a little pricey, but you can make many pies with one jar. Agar powder can be found in health food stores, asian food stores, or on the internet if you don't have the former two in your area. But there are also crusts and pie fillings that require no fancy ingredients, if you want to make vegan pie with your grandma you can do so with a shortening or olive oil based crust and frozen fruit. There really is a pie for every person in here. Some favorites that I've made include: Strawberry Rhubarb Crumb Pie, Pumpkin Pie, Cheesecake, Raspberry Lime Rickey Cheesecake (this was a big hit with family), Chocolate Peanut Butter Cupettes, Ginger Peach Pandowdy, Little Lemon Mousse Pies, Summer Fruit Buckle Cake, Rad Whip (awesome vegan whipped-cream topping). I will also add pictures to the gallery so you can see for yourselves.

I'm a big dessert fan, but I was never THAT into pies. After trying a ton of recipes from this cookbook (full disclosure: I live with one of the recipe testers), I came 'round to loving them! And even if you're an omnivore, you don't need to be scared off by the thought of vegan desserts. For many of these pies, I'd have never known they were vegan if I hadn't been told beforehand. They're all satisfying and delicious. It's a useful, well-written cookbook - especially for vegans, naturally - but also for good anyone interested in learning more about the art of crafting pies (without having to deal with circumference and diameter). And it's a fun read, too! If you like a little wit 'n' banter in your recipes, you'll love Isa and Terry. With 75 pies in the book, *Vegan Pie in the Sky* could fill your pie-hole for over a year (I'm just making the assumption that you'll make a pie a week, more if you're hungry), so you get a wide variety. The recipes range from the adventurous (chocolate olive oil shortbread crust? The idea freaked me out... but after trying the crust I give it a pie-five) to the traditional (Cosmos Apple Pie - and I usually don't even like apple pie, but this one is out of this world), so it'll satisfy every palate. Pie it up!

This book is SO much fun! All of the pies that I have made so far are delicious. There was not one fail. There are pies for every occasion, fancier pies, easier pies, fruit pies, chocolate pies..... on and

on. There are plenty of pies that are soy free as well, and delicious cheesecakes. Tons of different crusts to try, and vegan whip!!! You will not be disappointed with this book.

I own a few cookbooks from Post Punk Kitchen, and they are all wonderful!! must say that I'm not a huge "sweets" fan, but I enjoy baking for others. The first recipe I made was The Blueberry Ginger Hand Pies. The recipe makes 8 and all were gone in less than 24 hours...2 people mind you.I would recommend this cookbook to anyone, vegan or not.

I was another fortuitous recipe-tester for this book. This is the first dessert/baking book I've ever tested for, which kind of terrified me, because I'm convinced that I'm one of those people who's a good cook and a crap baker. Pie crust frightened me. It needn't have (olive oil crust...go make it!). I was in very good hands with Terry and Isa. And when I didn't want to mess with crust? No big deal. There are a ton of fun unconventional recipes without traditional pie crusts as well as recipes that will work with store-bought vegan crusts. I had no idea how much I actually loved pie before testing. Now it's like "pie pie pie" in my brain all the time. Seriously. It's kind of insane. Some favourites: The cappuccino mousse pie, pucker up raspberry pie, curried macaroon pie, grasshopper pie, raspberry lime cheesecake, boston creme cake pie, salted pecan pie, and oh gosh...so many more. If you are allergic to nuts or gluten free, there is still a ton of stuff for you in this book! I especially love that the cheesecakes don't rely on store-bought vegan cream cheese, and the rad whip is better than any store-bought vegan whipped cream you are lucky enough to come across. This is my favourite book in the Isa/Terry dessert trilogy, and that is saying a lot. I would also say that it is the most user-friendly. Some of you might be like me and you can't ice a cupcake or form a perfect cookie dough round to save your life. Pie has your back for impressing everyone, regardless of whether they are vegan or not. Go get it! Pie pie pie.

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