



Pies and Tarts with Heart: Expert Pie-Building Techniques for 60+ Sweet and Savory Vegan Pies

Dynise Balcavage

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Here is your complete guide to homemade vegan pie! First, you'll master your crust, be it flaky, nutty, cookie-based, vegetable-based, or gluten-free. You'll learn to make and roll the dough. Then, you'll craft your filling, finish your pie, decorate it, and make a homemade topping. (Vegan whipped cream, anyone?) Whether you're looking for a filling meal—such as Mushroom-Polenta Pie or Cornish Pasties—or a dessert pie beyond compare—such as Pumpkin Pie or Butterscotch Pudding Pie—Pies and Tarts With Heart has a lovingly crafted pie for you. And with gluten-free and raw options, you'll be sure to find the perfect pie for your family's needs.

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From Reader Review Pies and Tarts with Heart: Expert Pie-Building Techniques for 60+ Sweet and Savory Vegan Pies for online ebook

Kelsie says

These recipes look pretty good! I'm dying to try them out.

The book is made of a nice, solid material and the pictures are wonderful; they're bright and make each pie look very tempting. The instructions are easy to follow and seem simple enough for beginners.

It seems like a good cookbook, and as soon as I try a recipe, I'll let you know how it tastes!

McKinley says

Nothing new here, most (90+) are sweet with only a few savory. Nothing looks professional, by that I mean the recipes turn out looking very homemade.
