



Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House

Beth M. Howard

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Beth M. Howard knows about pie. She made pies at California's Malibu Kitchen for celebrities including Barbra Streisand (lemon meringue), Dick Van Dyke (strawberry rhubarb), and Steven Spielberg (coconut cream) before moving back home to rural Iowa. She now lives in the famous American Gothic House (the backdrop for Grant Wood's famous painting) and runs the hugely popular Pitchfork Pie Stand. With full-color photos throughout, **Ms. American Pie** features 80 of Beth's coveted pie recipes and some of her own true tales to accompany them. With chapters like Pies to Heal, Pies to Seduce, and Pies to Win the Iowa State Fair, Beth will divulge her secret for making a killer crust without refrigerating the dough and will show you how to break every rule you've ever learned about making delicious, homemade pie.

Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House Details

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From Reader Review Ms. American Pie: Buttery Good Pie Recipes and Bold Tales from the American Gothic House for online ebook

Michelle says

This was very, very fun, and I'm not prejudiced at all because the author lives in the next town over. :-) No nutritional info, BUT the author is a big believer in making your own adjustments while baking, so definitive info would be hard to do. Loved the photography and stories--this was tremendously fun to READ. Plus good pie recipes. Winner. :-)

Brenda McDonald says

I make pie too. Not as many as 50 each week, so maybe with practice her methods would work for me. But I do use wax paper to roll out my crusts - it's a lot easier to lift the dough into the pie pan that way. And cutting the apple straight into the crust? It takes longer, and then the edge of the crust dries out and it's harder to roll and pinch into shape. Plus I don't like cutting slippery fruit with a slippery knife suspended in the air over the pie pan. So I will continue to make my pies my way, which I think is okay with Beth 'cuz she says over and over "It's YOUR pie!"

Other than that, I LOVED this book. She's a good writer, a funny writer, and I love the recipes. I borrowed the book from the library, but I will have to buy my own copy since I had to stop myself from flipping through the pages with berry juice on my hands in the middle of making a pie.

Beth Freeman says

Must-have for any pie aficionado!

This is a great book for anyone that loves pie. Loves to eat it or bake it! I was daunted by pie crust until I read Beth Howard's way to prepare it. Now I want to make all of the pies featured in her book!

Sarah Christensen Fu says

I actually was nervous to try to make pie, but when I used Beth's book, I rocked it. Her reassurance that you can't mess it up too much kind of got me through it.

What I really loved about it was her "piedeology" and her personal story. She basically used pie making as therapy to get over the loss of her husband. It's a pretty moving story.

Jillian says

Can one review a cookbook without actually trying any of the recipes? I have yet to bake one of these pies, but I read through all of them and Beth's instructions are concise and simple; just how I like them. The

accompanying stories about friendship, sharing, grieving, and living were heartfelt and charming. I'm going to start with my favorite, banana creme.

Tena Edlin says

This book is a little redundant, but to be fair, it probably wasn't created to be read cover to cover like I did. What I can say, though, is that it definitely made me want to create pie. Of all kinds. The sooner, the better. :)

Kris says

I have had this book for 2 months and made strawberry, peach, strawberry rhubarb and they were all fantastic. Tomorrow I am making Key Lime. Beth explains the steps so well. Love this book!

Jenny says

One of these summer weekends I'm going to her pie stand. It's 4 hours away from me.

Melissa says

The author is plucky and the recipes seem amazing! I enjoyed hearing about her time living in the American Gothic house (located about an hour away from our home in Iowa)--just bummed we didn't make it in time to try a piece of her pie!

Carol E. says

Ms. Howard wrote a memoir about recovering from grief by making and sharing pies. Since that time she moved into the American Gothic House and began selling pies on weekends, writing about it on her blog, and managing to become quite famous through it all. This is her second book, full of pie recipes and her own essays. I received it in the mail, sat down and started reading and finished the entire book in an afternoon. I love it!

Her essays are refreshing and clever, and the range of recipes is fabulous! I have never seen so many pie recipes assembled in one place: there are the usual like apple, peach, berry and then the unusual such as butterscotch, pumpkin goat cheese, macadamia nut, quiche and even chicken pot pie, which I have always wanted to try from scratch. There are also mini pies, pies in a jar, hand pies, and cobblers and crisps. A person could be kept busy for a LONG time, making all these delicious pies. I think I've died and gone to heaven!

Star says

I tried a lot of the recipes from this book. One of my favorites turned out to be the peanut butter cream pie. I also enjoyed the recipe for gooseberry pie and strawberry rhubarb.

Lisa says

Great tips and fun recipes

Kathryn says

Beth's approach to making pie crust takes all of the worry out of it. Her method is based on simplicity. I tried it and it works! She has lost of pie recipes in the book most of which sound delicious.

Miri says

I want to own this cookbook, it has so many lovely pie recipes in it! Plus basic single and double crust recipes, graham crusts and cookie crusts, everything from apple pie to lemon to chocolate plus some non-dessert pies such as pot pies.

Kelly Green says

Can't wait to make some of the pies featured in this book!
