



[PIE SQUARED: Irresistibly Easy Sweet & Savory Slab Pies](#) by Cathy Barrow copyright © 2018 by Cathy Barrow. Photography credit Christopher Hirscheimer. Published by Grand Central Life & Style an imprint of Grand Central Publishing.

Our Summary:

Welcome to the delicious new food trend of slab pies. A slab pie is just like a regular pie only bigger and better. [Pie Squared](#), with its 75 sweet and savory recipes easily piques the interest of baking devotees and occasional bakers alike. Slab pies are an unfussy twist to pie that is perfect for family dinners, and even dinner parties. Whether you're looking for something sweet, fast, enough

to serve a crowd, or just get dinner on the table quickly in a fun way, or to change up a week's worth of leftovers, Cathy Barrow and [Pie Squared](#) may be the answer to home-cooked pastry nirvana.

What you need to know:

Get it: [PIE SQUARED: Irresistibly Easy Sweet & Savory Slab Pies](#) by Cathy Barrow copyright © 2018 by Cathy Barrow. Photography credit Christopher Hirscheimer. Published by Grand Central Life & Style October 23, 2018 Hardcover \$28.00 ([Amazon \\$18.30](#); [Kindle \\$14.99](#))

See it: 336 pages of sweet and savory slab pies with rustic color photographs of the finished recipes; step by step photos of how to's for the crusts. A thorough table of contents that lists both the content headings *and* the recipes.

Make it: 75 sweet and savory slab pie recipes, including recipes for rolling pin crusts, press-in crusts, store bought crusts, and crust free toppers. Strategies and storage information is included along with a resources index.

Chef Donna's Review:

[Pie Squared](#) includes 75 recipes along with inventive crust and pie decorating tips that appeal not only to baking devotees, but occasional bakers, too. With more than a dozen crust recipes, including store-bought crusts, author Cathy Barrow includes recipes for cracker crusts, cornbread crust, and cookie crumb crusts. Then she adds a cheddar cheese crust, and the all butter crust, which makes this book worthy of any baker's library as a pie crust resource!

The crusts in [Pie Squared](#) are the basis for both sweet and savory slab pie creations. Savory pies like *Zucchini, Feta, and Kalamata Olive Slab Pie with a Puff Pastry Crust*, *Cheesy Cauliflower Rarebit Slab Pie with a Rye Crust*, or the *Favorite Turkey Chili Frito Slab Pie with a Cornbread Crust*. If savory isn't what you're in the mood for, then sweet rules the day with *Frosted Strawberry Slab Pie with a Cream Cheese Crust* that looks like a giant pop tart!



And, [Pie Squared](#) hits on all the markers you'd expect a pie cookbook to hit on. Fruit slab pies like *Peach Melba Slab Pie with an All-Butter Crust*, seasonal favorites like the *Pumpkin Chiffon Slab Pie with an Amaretti Crust*, and classics like the *Lemon Meringue Slab Pie with a Gingersnap Crust*. Looking to be inventive with leftovers? *Pie Squared Leftover Cranberry Sauce Slab Pie* and *After Thanksgiving Turkey Slab Pie* are viable options. Barrow doesn't miss the mark either with her *Dairy free and Passover Perfect Coconut Cream Slab Pie*.

On-trend, [Pie Squared](#) is a launch pad for your creativity, especially for family meals and potluck dinners. Barrow's simple chapter headings that include the list of chapter recipes make it easy to land on precisely what you need. These are not just the pies but the meals that will become your kitchen's signature meals. With equipment most of us have on hand, such as a 9 by 13 inch rimmed baking sheet, you are ready to start cooking. With her 12 tips for slab pie success, including my favorite, "it's always a good time for a slab pie," and more useful tips like "all the dough ingredients must be cold, cold, cold," success is easily in hand. The hardest part about [Pie Squared](#) may just be letting the pie rest and in some cases completely cool before serving.

Barrow includes elementary chapters in [Pie Squared](#) on the basics of pie, pie crusts, and includes tips on mixing, finishing, and rolling out the crust you need. Not into rolling? She includes 6 press in pie crusts and recipes for grocery store bought crusts, including phyllo and puff pastry. Not into crust at all? Why not try her whipped and mashed toppings, or the seeds, nuts, and savory streusel toppings? As long as you're not seeking perfection, [Pie Squared](#) is forgiving and presents pie in its delicious most rustic form.

Recipes to cook from [PIE SQUARED: Irresistibly Easy Sweet & Savory Slab Pies](#) by Cathy Barrow copyright © 2018 by Cathy Barrow. Reprinted with permission by Grand Central Life & Style.

[Pan-Roasted Mushroom and Kale Slab Pie with an All-Butter Crust](#)

[Favorite Turkey Chili Frito Slab Pie with a Cornbread Crust](#)

[Pumpkin Chiffon Slab Pie with an Amaretti Crust](#)