



[The New Pie: Modern Techniques for the Classic American Dessert.](#)

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Our Summary:

American culture might easily be summed up in the saying, “it’s as American as apple pie.” And thinking about apple pie conjures up a treasure trove of memories. Celebrating those pie memories and giving them a modern make-over is what [The New Pie: Modern Techniques for the Classic American Dessert](#) is all about. These are not your Grandma’s recipes! Award-winning bakers Chris Taylor and Paul Arguin give us some amazing non-traditional pie recipes that will pique the interest of even the most traditional of pie baker. This cookbook gives us a modern take on some conventional and not-so-conventional pie recipes, with flavor

combinations that will blow your mind and make your mouth water! You will thank the authors, who are scientists by day and pie aficionados on the weekends, for their precise, step-by-step instructions that will have you and your guests lining up for another slice of their new version of the American classic!

What you need to know:

Get it: [The New Pie: Modern Techniques for the Classic American Dessert.](#) Copyright © 2019 by Chris Taylor and Paul Arguin. Published by Clarkson Potter, an imprint of Penguin Random House LLC, March 12, 2019. Hardcover \$30.00; ([Amazon \\$19.00](#); [Kindle \\$15.99](#))*

See it: 272 pages of brilliantly inventive pie recipes. An inspiring introduction and “how to use this book,” leads you directly to eight fantastic chapters on all things pie. The photography is spectacular and features many of the finished recipes. Each recipe includes a star rating system (one to three stars) indicating the degree of difficulty and level of skill required to bake the recipe.

Make it: 75 inspirational pie recipes including 11 different pie crusts.

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Cherie’s Review:

My family has been making famously delicious pies for years, and their coveted recipes have been passed down through the generations. They have brought happiness and joy to all that have devoured each and every crumb. So, naturally, I was very skeptical when my copy of [The New Pie](#) arrived. What could this book offer contented pie makers, I wondered? As I paged through this glorious cookbook, I realized my answer. This is a beautiful collection of imaginative pie recipes full of mind-blowing flavor combinations and modern techniques. Crafted by two Atlanta doctors, Chris Taylor and Paul Arguin, these recipes combine scientific knowledge and astounding creativity to produce award-winning pies!

When I learned the authors shared a common respect and admiration for my baking champion, Rose Levy Beranbaum and her famous cookbook [The Cake Bible](#), I felt I should give this book a chance and explore



[The New Pie](#) with an open mind. Admittedly, I was initially intimidated as I read through the chapters wondering if I could ever elevate my pie game to this level. Thankfully, with clear, precise instructions, a wide variety of tools for success, and even some pie humor, Taylor and Arguin prepare you to dive in.

[The New Pie](#) offers intriguing recipes for cream pies like *South Seas Coconut Deluxe*, fruit pies including *Shaking Up Shaker Lemon*, and custard pies like *Sunrise Orange* and *Summer Strawberry*. With detailed instructions, ingredient lists, volume measurements, weight measurements in both standard and metric, and blue-ribbon bonus tips, you can confidently dip your toe into this new world of pie making. As an added slice of happiness, there is even a chapter called *The New Cocktail Pies* like, *Hair of the Dog* made with CHEETOS® Crunchy Cheese Flavored Snacks for the crust, and the *Bellini*, made with demi-sec Champagne, or *Strawberry Margarita with Salted Rim* because after all, it's five o'clock somewhere, so why not make these beautiful, cutting-edge pies?

[The New Pie](#), though creative and innovative, still offers classic pie making elements. There are eleven pie crust recipes from *Standard Single Crust* and *Deep-Dish Crust*, to *Gingerbread Crust* and *Gluten-Free Crumb Crust*. There are fantastic, lengthy tips and explanations on blind baking and fixing cracks, rips, tears and holes in your crusts so you successfully make a pie crust that should never be left uneaten.

What truly inspired me, is the way the authors encourage you to be bold, and unafraid to try something new. [The New Pie](#) offers plenty of new and untraditional recipes that excite and make you want to bake something like *Saturday Morning Cartoon Cereal Pie*, *Caramel Popcorn Pie*, and *Thai Iced Tea Pie with Whipped Cream "Ice Cubes."* These glamorous and dramatic pies come from chapters named *The New Showpiece Pies*, *The New Custard Pies*, and *The New Cream Pies*. They definitely require a bit of fearlessness to take on, and there are many components to make the show-stopping pies, but if you do you are guaranteed to make an entrance, steal the spotlight, and leave everyone wanting more.

Recipes to bake from [The New Pie: Modern Techniques for the Classic American Dessert](#). Copyright © 2019 by Chris Taylor and Paul Arguin. Reprinted with permission of Clarkson Potter Publishers an imprint of Penguin Random House LLC. All rights reserved.

[Hot Fudge à l'Orange Brownie Sundae Pie](#)

[Thai Iced Tea Pie with Whipped Cream "Ice Cubes"](#)

[Hunky Monkey Peanut Pie](#)