

# Martha Stewart S Cake Perfection: 100+ Recipes For The Sweet Classic From Simple To Stunning: A Baking

Whether you're a seasoned baker or just starting out, this article is your ultimate guide to mastering the art of baking pies. With 100 recipes ranging from simple to stunning, you'll be sure to find the perfect pie for any occasion.

## Simple Pies

For those who are new to baking, or simply want a quick and easy pie, these recipes are the perfect place to start. Using pre-made pie crusts and simple fillings, these pies are a breeze to make and always a crowd-pleaser.

## Classic Apple Pie



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by Martha Stewart

★★★★☆ 4.7 out of 5

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Enhanced typesetting : Enabled

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- Pie crusts: 1
- Apples: 6 cups, peeled and sliced
- Sugar: 1 cup
- Cinnamon: 1 teaspoon
- Nutmeg: 1/4 teaspoon
- Preheat oven to 375 degrees F (190 degrees C).
- Roll out bottom pie crust and place in a 9-inch pie plate. Trim edges.
- In a large bowl, combine apples, sugar, cinnamon, and nutmeg. Pour filling into pie crust.
- Roll out top pie crust and place over filling. Trim edges and seal.
- Bake for 45-50 minutes, or until crust is golden brown and filling is bubbling.

## **Easy Cherry Pie**

- Pie crusts: 1
- Cherries: 1 pound, pitted

- Sugar: 1 cup
- Cornstarch: 2 tablespoons
- Almond extract: 1 teaspoon
- Preheat oven to 350 degrees F (175 degrees C).
- Roll out bottom pie crust and place in a 9-inch pie plate. Trim edges.
- In a medium bowl, combine cherries, sugar, cornstarch, and almond extract. Pour filling into pie crust.
- Roll out top pie crust and place over filling. Trim edges and seal.
- Bake for 40-45 minutes, or until crust is golden brown and filling is bubbling.

## **Intermediate Pies**

These pies are a little more challenging than the simple pies, but still relatively easy to make. They use slightly more complex fillings and techniques, but the results are worth the extra effort.

### **Blueberry-Peach Pie**

- Pie crusts: 2
- Blueberries: 2 cups
- Peaches: 2 cups, peeled and sliced

- Sugar: 1 cup
- Cinnamon: 1/2 teaspoon
- Nutmeg: 1/4 teaspoon
- Preheat oven to 375 degrees F (190 degrees C).
- Roll out bottom pie crust and place in a 9-inch pie plate. Trim edges.
- In a large bowl, combine blueberries, peaches, sugar, cinnamon, and nutmeg. Pour filling into pie crust.
- Roll out top pie crust and place over filling. Trim edges and seal.
- Bake for 45-50 minutes, or until crust is golden brown and filling is bubbling.

## **Apple Crumble Pie**

- Pie crust: 1
- Apples: 6 cups, peeled and sliced
- Sugar: 1 cup
- Cinnamon: 1 teaspoon
- Nutmeg: 1/4 teaspoon

- Crumble topping: 1 cup flour, 1/2 cup sugar, 1/2 cup butter
- Preheat oven to 375 degrees F (190 degrees C).
- Roll out pie crust and place in a 9-inch pie plate. Trim edges.
- In a large bowl, combine apples, sugar, cinnamon, and nutmeg. Pour filling into pie crust.
- In a small bowl, combine flour, sugar, and butter. Sprinkle over filling.
- Bake for 45-50 minutes, or until crust is golden brown and filling is bubbling.

## **Advanced Pies**

These pies are for the experienced baker who is looking for a challenge. They use intricate fillings and techniques, but the results are truly stunning.

### **Lattice-Top Apple Pie**

- Pie crusts: 2
- Apples: 6 cups, peeled and sliced
- Sugar: 1 cup
- Cinnamon: 1 teaspoon
- Nutmeg: 1/4 teaspoon

- Preheat oven to 375 degrees F (190 degrees C).
- Roll out bottom pie crust and place in a 9-inch pie plate. Trim edges.
- In a large bowl, combine apples, sugar, cinnamon, and nutmeg. Pour filling into pie crust.
- Roll out top pie crust. Cut into 1-inch strips. Weave strips over filling to create a lattice top.
- Bake for 45-50 minutes, or until crust is golden brown and filling is bubbling.

## **French Silk Pie**

- Pie crust: 1
- Chocolate: 8 ounces semisweet, melted
- Heavy cream: 2 cups
- Sugar: 1/2 cup
- Vanilla extract: 1 teaspoon
- Preheat oven to 350 degrees F (175 degrees C).
- Roll out pie crust and place in a 9-inch pie plate. Trim edges.

- In a medium saucepan, combine chocolate and heavy cream. Cook over medium heat, stirring constantly, until chocolate is melted and smooth.
- Remove from heat and stir in sugar and vanilla extract. Pour filling into pie crust.
- Bake for 20-25 minutes, or until filling is set.
- Refrigerate for at least 4 hours before serving.

### **Tips for Pie Baking**

- Use cold butter for the pie crust. This will help keep the crust flaky.
- Roll out the pie crust on a lightly floured surface.
- Don't overwork the pie crust. Overworking the crust will make it tough.
- Blind-bake the pie crust before filling it. This will help prevent the crust from sogginess.
- Use a pie weight or dry beans to weigh down the pie crust while blind-baking. This will help keep the crust from bubbling up.
- Bake the pie on a baking sheet to catch any spills.
- Let the pie cool for at least 30 minutes before slicing and serving. This will give the filling time to set.

With these 100 recipes, you're sure to find the perfect pie for any occasion. Whether you're a seasoned baker or just starting out, these recipes will

help you create delicious and beautiful pies that your family and friends will love.

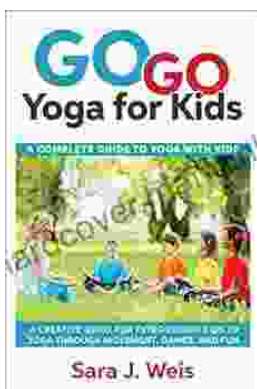


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