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# Cool Pies and Tarts: Easy Recipes for Kids to Bake

Debbie Barr

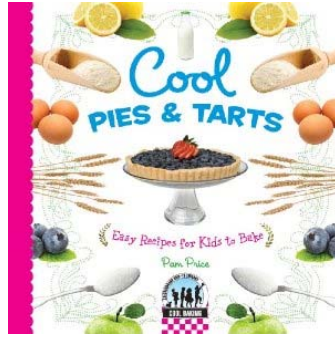
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Price, Pam. *Cool Pies and Tarts: Easy Recipes for Kids to Bake*. ABDO, 2010. ISBN 9781604537789. \$25.65. 32 p.

Reviewer: Debbie Barr

Reading Level: Intermediate

Rating: Excellent

Genre: Informational books;

Subject: Pies--Juvenile literature; Books--Reviews;

Baking doesn't have to be complicated. Kids and adults alike can make the perfect pie crust or tart filling using these simple, clear recipes. This cookbook includes instructions for pie and tart basics, plus lots of bright, crisp pictures to help along the way. Integrated into each recipe are photos and descriptions of the tools and ingredients needed, as well as detailed pictures to help with each step of the baking process. Tips fill the margins in brightly colored boxes that show how to perform the techniques from the recipes. Included are step-by-step recipes for basic pie and tart shells, pecan pie, apple pie, French silk pie, fruit tart, and ginger pear tart.

Price gives easy instructions for desserts many people think are too complicated to make from scratch. Other books in the Cool Baking series include *Cool Cakes and Cupcakes* and *Cool Cookies and Bars*, all of which use the same simple, helpful format. *Cool Pies and Tarts* is a perfect cookbook for home use to help young bakers who are ready to begin making desserts on their own.

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