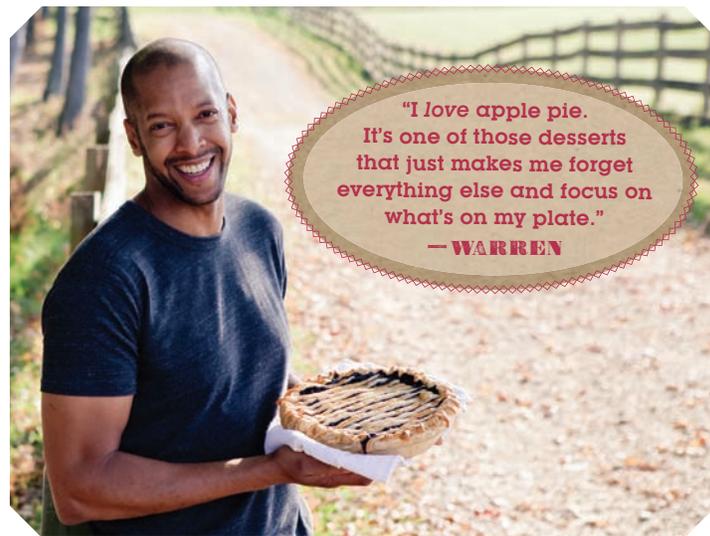


ANNOUNCING WARREN'S NEW BOOK!



IN HIS FOURTH BOOK, WARREN celebrates the pastry that sparked his love of baking – pies! If you've ever been to one of his CakeLove bakeries, you know that the addition of pies to his menus was an instant hit. Now in *PieLove*, Warren demonstrates to all bakers the answer to making the perfect pie.



MOM'S (traditional) APPLE PIE

MAKES ONE 9- TO 10-INCH PIE

1. Preheat the oven to 350°F.
2. Place the apple slices in a 6-quart pot.
3. Mix the sugar, salt, flour, cornstarch, and spices in a bowl. Combine the mixture with the apples, add the butter, and cook over medium heat, stirring continuously, until the juices bubble and thicken.
4. Set the filling aside to cool a bit.
5. Place 1 tablespoon of the apple liquid into a small bowl and set it aside. Scoop the filling into the cooled crust.
6. Cover the pie with the top crust of your choice and style (see page 29). Whisk together the reserved apple liquid, the egg, and vanilla to make an egg wash. Brush the crust with the wash and lightly sprinkle the top of the pie with sugar and cinnamon.
7. Bake the pie for 45 to 50 minutes. When finished, the juices should simmer around the edges and the top crust should be golden brown.
8. Allow the pie to cool for 1 hour to let the filling set before slicing.



AVAILABLE WHEREVER BOOKS ARE SOLD OCTOBER 1, 2013