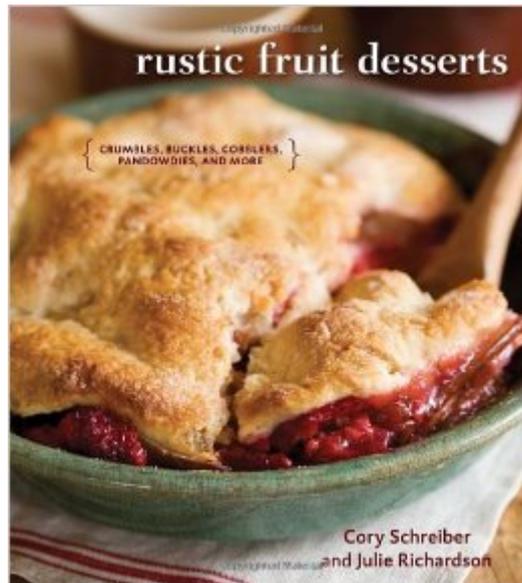


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Rustic Fruit Desserts: Crumbles, Buckles, Cobblers, Pandowdies, And More



Synopsis

James Beard Award-winning chef Cory Schreiber teams up with Julie Richardson, owner of Portland's Baker & Spice, to showcase the freshest fruit available amidst a repertoire of satisfying old-timey fruit desserts, including crumbles, crisps, buckles, and pies. An early fall cobbler with blackberries bubbling in their juice beneath a golden cream biscuit. A crunchy oatmeal crisp made with mid-summer's nectarines and raspberries. Or a comforting pear bread pudding to soften a harsh winter's day. Simple, scrumptious, cherished—these heritage desserts featuring local fruit are thankfully experiencing a long-due revival. Whether you're searching for the perfect ending to a sit-down dinner party or a delicious sweet to wrap up any night of the week, these broadly appealing and easy-to-prepare classics will become family favorites.

Book Information

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Customer Reviews

I pre-ordered the book from [Amazon](#) after making Lemon Blueberry Buckle, from an adaptation of that recipe published in the local paper. I have already made several recipes from the book, all but one of them were highly successful. The book is small (a big plus). Most recipes take up only one page. Most two page recipes are on facing pages. The photographs make me want to make almost every recipe. The book is deeply satisfying and comforting. I've tried the following recipes, all of which yielded a fresh, full flavored product with just enough sugar for a pleasant balance between tart and sweet. - Lemon Blueberry Buckle was a keeper, tart and sweet. It inspired me to buy the book. - Cherry Almond bars did not work. Since the recipe claims takes its inspiration from lemon bars, there must be an error. All lemon bars prebake the bottom crust and then either pour the filling on top or

make a custard and then pour it on top. They all bake the crust for about 30 minutes and the assembled bars until the top is set. The Cherry Almond bars really need a total redo. The cherry filling was very good but the bottom was soggy and the top was undercooked. I've written an email to Julie Richardson about the problem. They are deluged with comments and praise from readers. Since it was the my second recipe and the first was so successful, I decided to try another.-
Vanilla-spiked plum Galette was extraordinary. With plums from the farmers market, it was both tart. Just be careful when making it - place the parchment paper on a well made of aluminum foil, otherwise the juice will spread over the oven and burn. I used vanilla sugar for the vanilla infusion.-
Short Dough made a beautiful baked shell for a tart.

This is a wonderful addition to my collection of cookbooks which focus on local, seasonal foods. The authors hail from the Pacific Northwest but many of the fruits they use are available seasonally throughout the U.S. It is easy to understand why Gourmet magazine chose this for a Cook Book Club selection. The authors explain the difference between tarts (pie without a top crust), galette (free-form tart which doesn't require a pan), cobbler (deep-dish fruit pie with a dense pastry on top), grunt/slump (cobbler cooked on top of stove), crisp/crumble (baked fruit dessert with streusel topping), betty (fruit layered between or on top of diced bread cubes), pandowdy (deep-dish dessert with a crumbled biscuit topping), buckle (cake batter poured in a single layer with berries added to batter), teacake (simple cake like coffee cake), fool (summer fruit layered with whipped cream) and trifle (layered cake, thick cream, and fresh fruit). This type of dessert is less fussy than frosted cakes, soufflés and other more complicated desserts. Many of these recipes are fairly quick and involve cleaning and chopping fruit and then preparing the dough or crumble topping. For example, Mimi's German Apple Cake requires only 15 minutes of prep time before it goes in the oven. The book is into four chapters by season plus one Pantry chapter. Each seasonal chapter includes five full-page color photos of finished dishes and a few photos of ingredients or unfinished dishes. You can look up desserts by fruit in the index (some fruits such as apples appear in more than one chapter). The 14 recipes in the Spring chapter utilize rhubarb, cherry and strawberries.

I picked this book up after tasting the Cranberry Buckle recipe at a friend's party and thinking it may be a great and easy recipe to put together for family over the holidays...I never wound up making that because I decided to do the Pumpkin Custard with cookie crumb crust for Thanksgiving (ooooohhhh it was such a good decision!) and I brought both the Cranberry Upside Down Almond Cake and the Apple Cranberry Oat Crumble to our office Christmas party last weekend to both rave

reviews and recipe requests...so I'm making those again on Christmas....and, for me, when I get loads of recipe requests that is when I know a recipe was a winner. It's the Blue Ribbon measurement of friends and family. I watch my diet most of the year so when November and December comes, we truly celebrate, go off program, eat well, and don't count one calorie. Keeping true to form, I've tried many winning recipes over the last few months. However, I will be using this book often at our dinner parties year-round for desserts too...because it has a wealth of recipes for all seasons, and it enables me to take in a farmer's market and cook all-natural winning desserts with no artificial ingredients. These goodies are from scratch yet I have not found anything I've made to be fussy, long-winded, or time consuming in its instructions.

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