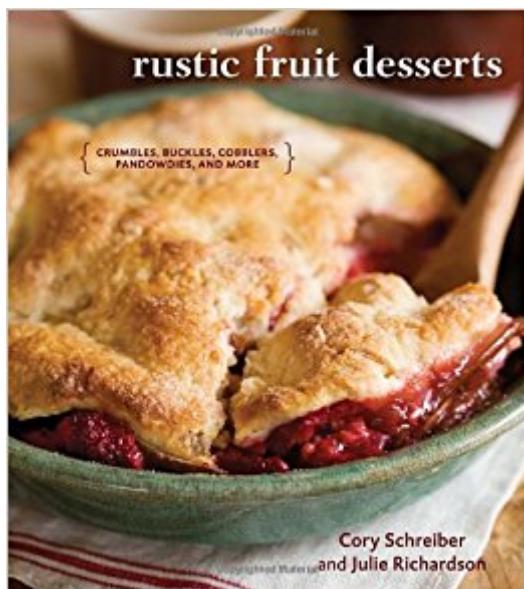


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# Rustic Fruit Desserts: Crumbles, Buckles, Cobblers, Pandowdies, And More



## Synopsis

James Beard Award-winning chef Cory Schreiber teams up with Julie Richardson, owner of Portlandâ™s Baker & Spice, to showcase the freshest fruit available amidst a repertoire of nearly 75 satisfying old-timey fruit desserts, including crumbles, crisps, buckles, pies, and more. An early fall cobbler with blackberries bubbling in their juice beneath a golden cream biscuit. A crunchy oatmeal crisp made with mid-summerâ™s nectarines and raspberries. Or a comforting pear bread pudding to soften a harsh winterâ™s day. Simple, scrumptious, cherishedâ™these heritage desserts featuring local fruit are thankfully experiencing a long-due revival. Whether youâ™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

"It is fate, really. Simply team up two Portland, Oregon, fruit experts--an award-winning chef turned farm-to-school food coordinator, and a baker known for her glorious handcrafted goods--and a must-have new little cookbook appears: *Rustic Fruit Desserts* by Cory Schreiber and Julie Richardson. . . . This cookbook, a true collaboration, is a reflection of the passion they share for Oregon's amazing variety of seasonal fruits and the respect they have for the small growers who farm in a sustainable way. . . . The genius of this work lies in Schreiber's playful fruit combinations and Richardson's mastery of doughs and spices to complement them."â™ "Gourmet âœ*Rustic Fruit Desserts* embodies the modern wisdom about how to cook delicious food: make it fresh, local, and seasonal. As someone whoâ™s always loved desserts with fruit and, who, like Julie, has New

England roots, I also applaud the book's mouthwatering taxonomy, which distinguishes between grunts, slumps, buckles, crisps, cobblers, and pandowdies. "Sara Moulton, host of *Sara's Weeknight Meals* and executive chef of *Gourmet* Finally, all of my favorite kinds of dessert in one place! From warm berry buckles and crumbly crisps to boozy bread pudding, *Rustic Fruit Desserts* will help you bake your way through the best of the bounty." David Lebovitz, author of *The Sweet Life in Paris* and *The Perfect Scoop*

\* A collection of simple and satisfying recipes for crisps, slumps, buckles, grunts, and other old-timey desserts by a beloved Portland bakery owner in collaboration with one of the region's top chefs. \* Rustic fruit desserts have broad appeal and come together easily--even for inexperienced bakers. \* Recipes are grouped by season and showcase local fruit.

I have a lot of cookbooks and I add a few more to the collection every year. This one is a standout. Have you ever wanted to feature the wonderful fruit available at the farmer's market? This book will give you the ability to make knock out deserts that put the fruit forward. Most recipes are frankly on the easy side and don't require the skill to even make and roll out a pie crust (some do) but I've never been a fan of pie crust and the variety of ways to prepare and finish baked fruit deserts will amaze. Clear instructions will be of fantastic aid to even the most moderately trained in the kitchen.

I really love this cookbook. I buy cookbooks for two reasons, sometimes for really great recipes, and sometimes for really great pictures and inspiration. This book has the best of both worlds. I thought the pie recipe I had been using prior to buying this book was perfect, but this recipe beats it. It's so buttery and flaky, the crust tasted like a croissant. I'd definitely recommend this cookbook for anyone who loves fruit desserts.

This book is worth its price for one recipe alone: the pear/hazelnut biscuit cobbler, but don't stop there. Fruit and something crunchy make the best desserts and this book is full of recipes that fit that bill. Recipes are divided by the seasons, a convenient way to reference what's fresh, local and seasonal. One of my favorite cookbooks.

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. Examples include Upside-Down Sweet Cherry Cake, Rhubarb and Bing Cherry Brown Betty, and Lemon Buttermilk Rhubarb Bundt Cake. The Summer chapter includes 17 recipes which highlight plums, fresh berries (raspberries, blackberries, boysenberries) and stone fruit (peaches, apricots, plums) and include Gingered Peach and Blackberry Pandowdy, Raspberry Red Currant Cobbler, and Caramel Peach Grunt. The 13 Fall recipes utilize apples, quince, pears and figs and include Maple Apple Dumpling, Grape Galette, and Upside-Down Pear Chocolate Cake. The Winter chapter include 16 recipes which utilize apples, pears, cranberries and citrus fruits. The Winter recipes include Carmelized Pear Bread Pudding, Olive Oil Citrus Cake, and Cranberry Buckle with Vanilla Crumb. The Pantry chapter includes recipes for different doughs and pastry, both Vanilla and Berry Ice Cream, Vanilla bean Shortbread, Vanilla Chiffon Cake, and more. The authors describe what to look for to choose the freshest produce, how to store it (in or out of the refrigerator) and whether the fruit freezes well. There are a few recipes which use dried fruit (helpful in the off-season as well as when you need to through something together for surprise guests). There are hints throughout the book on advice on how to zest citrus, toast nuts, making caramel, whipping cream, removing currant stems, and more. In addition, there is note with each recipe about how to store it and whether it freezes well. Another good book with similar desserts (but no duplicate recipes that I caught) is Cobblers & Crumbles. I recommend Rustic Fruit Desserts between the two as it includes the information on seasonal fruit but you can't go wrong with either.

I bought this book because I wanted to explore old fashioned fruit desserts. I like this book a lot. The first thing it does is define what buckles, grunts, slumps etc are which is really interesting. I have made several of the recipes in the book and have found them to be delicious and the instructions easy to follow. The pictures are a great help - to know what the dessert is supposed to look like and to whet your appetite. The only negative I found is the book talks a lot about the fruit in the northwest (and a lot about the farmers markets), as as I live in the Southwest, and don't have a great farmers market near me, the info on fruit varieties does not help a lot. But all in all, I highly recommend it.

Great recipes. Looking forward to making many of these.

I am not sure how anyone can have a bad thing to say about this book. The pie crust recipe is my go to recipe and all the information and tips are so helpful. Take an evening and read through the book first. The recipes are in order of seasons which I love. The explanations of just what a buckle, etc are is something I never understood before. It is taking my baking up a level for sure!

This book brings back many memories of the times I spent at my grandparents. I loved it when my grandma was baking apple pandowdies and cobblers !! I never knew what the things were called but my mouth watered when she was baking them, and this book has the recipes that reproduces them to a tee !! It's a great book to give your palate a treat and at the same time take a time machine back to "the good old times!".

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