

ROSE LEVY BERANBAUM

SIGNATURE SERIES

Rose™
The Diva of Baking



American Products Group, Inc.

ROSE LEVY BERANBAUM

SIGNATURE SERIES



Rose has been called the “Diva of Desserts,” “the most meticulous cook who ever lived,” and “Legendary Baker.”

Rose is the author of:

The Baking Bible

The Bread Bible

Rose's Christmas Cookies

Rose's Heavenly Cakes

The Pie and Pastry Bible

The Cake Bible

Three-time winner of the James Beard Award;
Winner of the NASFT Showcase Award; and
Culinary Professionals Cookbook of the Year.

She is a contributor to The Washington Post, Fine Cooking, Bride's, Reader's Digest and Hemispheres.

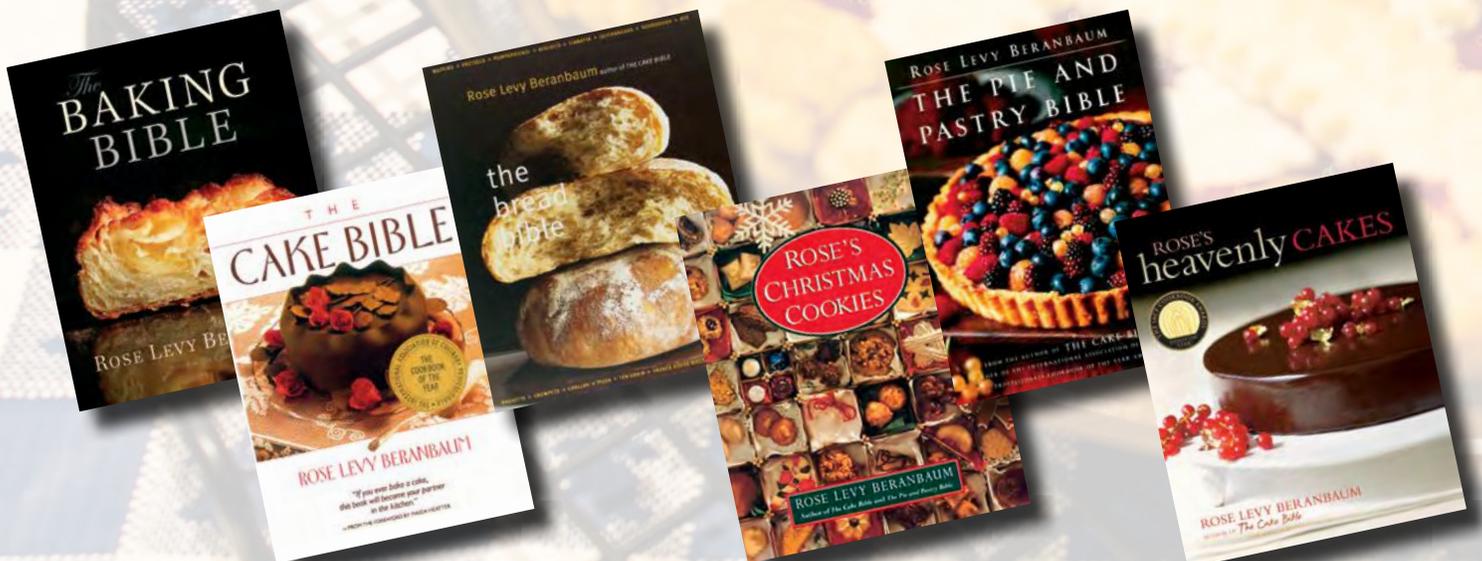
Rose is a popular guest on major television shows:
The Today Show, The Early Show, Martha Stewart,
Charlie Rose, The Food Network and PBS.

See her on the web:

www.realbakingwithrose.com

www.facebook.com/RealBakingwithRose

www.youtube.com



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Rose's Rolling Pin

Non-stick using SynGlas™

RRP001W - White

RRP001R - Red

RRP001B - Blue

RRP001P - Pink

RRP001N - Natural

Price: \$15.00 each

Min. Order: 12

**MIX COLORS
AS NEEDED**

Light weight and dishwasher safe

2" diam. x 18"



Made in USA

ROSE LEVY BERANBAUM

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Rose's "Fast Tracks"™

Consistent dough thickness

3 pairs at 1/16", 3/32" and 1/8" thick

1" wide by 18" long

RFT001

Price: \$5.00 each

Min. Order: 12



Clear box with hanger

ROSE LEVY BERANBAUM SIGNATURE SERIES



Rose's Magic Dough Non-slip, non-stick pastry mat

MD006

Price: \$10.00 each
Min. Order: 12



ROSE'S PIE BAKING TIPS

- **Work in a cool room.** If the dough starts to soften, slip it onto a baking sheet, cover and refrigerate.
- **Keep the dough covered** when allowing it to rest to prevent drying or crusting over and refrigerate.
- **For an attractive side border,** use the lines of a fork or your fingers to crimp the dough.
- **Sugar Glaze**—If a crumbly and sparkling effect is desired, just before baking spritz or brush the top crust or lattice with a little water or milk (avoid the border as it will get too dark on baking). Dust lightly with granulated sugar.
- **For the crispest bottom crust,** if possible, bake directly on the floor of the oven for the first 30 minutes. Alternatively, bake on a preheated baking stone set on the lowest rack level.
- **If the top of the pie starts to get too brown,** either reduce the oven heat to 400°F (200°C) or test it loosely with foil, with a spoon vent cut into it.
- **Pies most bubble within the center vents** for the first 15 minutes of cooking. Filling the most juicy with just enough flour. If storing a cut pie, cover only the top with plastic wrap, cover the rest with plastic wrap that has been coated with nonstick cooking spray.
- **Pie Plates**—The standard 9 inch Pyrex pie plate has a 4 cup capacity and works for all of the pies in this booklet. Pyrex enables you to see how much the bottom crust is browning so you know when to raise the pie plate to a higher rack in broiling or to turn the oven off. Note: If the oven is fully preheated, as a rising oven temperature may cause it to crack. Note: If it has been in the freezer a Pyrex plate cannot be set directly on a hot baking stone or oven floor.
- **Rose's Plates**—I created this pie plate with a deeply fluted edge to make it easy to form a beautiful border simply by pressing in the dough. The recipes in the booklet make enough dough to roll larger for the extra wide edge.
- **For a single crust or lattice crust bottom,** roll and cut the dough 14 inches top crust 12-1/2 inches.
- **For lattice strips,** roll the dough into a 12 by 11 inch oval.
- **Old Six Pie Plates**—Use a cloth tape measure to run from the outside rim, running down and across the bottom of the plate to the multiple of the rim on the other side.
- **For a single crust or lattice crust bottom,** measure the rim and multiple of the rim on the other side.
- **For lattice strips:** roll the dough into a 12 by 11 inch wide oval.



Features Rose's
pie crust recipe
and baking tips.



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Rose's All-Original All-American Pie Recipe Deck

RRD001

Price: \$10.00 each
Min. Order: 12



- 9 Original Pie Recipes
- Crust and Lattice Recipes
- Baking Tips
- Wipe-clean laminated surfaces
- 6.5" x 12.25"

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ROSE'S PRODUCTS *for* EFFORTLESS BAKING

ORDER INFORMATION

Description	Item #	Cost Each	UPC	UPC by Color
Rose's Rolling Pin - White	RRP001W	\$15.00	857369000406	857369000918
Rose's Rolling Pin - Red	RRP001R	\$15.00	857369000406	857369000925
Rose's Rolling Pin - Blue	RRP001B	\$15.00	857369000406	857369000932
Rose's Rolling Pin - Pink	RRP001P	\$15.00	857369000406	857369000949
Rose's Rolling Pin - Natural	RRP001N	\$15.00	857369000406	857369000956
Rose's "Fast Tracks"	RFT001	\$5.00	857369000420	
Rose's Magic Dough Mat	MD006	\$10.00	857369000413	
Rose's Pie Recipe Deck	RRD001	\$10.00	857369000451	
Rose's All-American Pie Kit	RPK001	\$30.00	857369000499	



🌸 The American Pie 🌸

The pie as we know it is a uniquely American invention – having made its debut during the Revolutionary War. Though a classic, it has come a long way since and Rose Levy Beranbaum has been one of its more prominent innovators.

In a conversation with Rose, you will encounter no shortage of bold statements about baking. An accomplished author of 10 cookbooks, her career was launched by her book *The Cake Bible* in which she wrote: “I’ve changed the way in which cakes are mixed: to mix it easier, faster and better. There’s no downside.” What Rose doesn’t immediately reveal is that these bold claims are backed by several decades of experience, tinkering and delicious results.

Her attention to detail encompasses everything from the effects of hard water on her cornstarch to removing split infinitives from the text in her cookbooks. This exacting focus, when combined with a seemingly endless energy to pursue culinary problems with a scientific approach, can lead her to make and remake a cake over 40 times before declaring a recipe finished. That commitment to details has separated her recipes from the pack, earning her a laundry-list of accolades including a NASFT Showcase Award, two Cookbook of the Year awards from the International Association of Culinary Professionals and, most notably, **three James Beard awards.**

It is not well known that Rose was born in the kitchen of St. Joseph Hospital, Queens, NY, which makes her position as one of the world’s most prominent bakers seem almost preordained, but it didn’t always seem that way.

Growing up, Rose was not a lover of food. Her mother, a dentist, wouldn’t even allow any sweets in the house. So when Rose was able to have cake, she found them too sweet for her taste. It wasn’t until she found herself attending a required culinary course in her freshman year of college that Rose discovered her love of food. The class took place around 5:00 pm, right when her craving for dinner kicked in. Being hungry and surrounded by food pushed Rose to try foods she wouldn’t normally have tried. It was there that she had her first cake made from scratch, and that’s when she discovered her passion for food. Soon after, she began her work on *The Cake Bible*.

Twenty-seven years after Rose made cake baking easier, she wants to demystify another classic baked food: the American pie. Rose has developed techniques and tools for baking a pie better, quicker and easier. Enlisting the help of this Recipe Deck, Rose’s Magic Non-stick Rolling Pin, Rose’s Magic Non-stick Non-slip Dough Mat, Rose’s Fast Tracks and Rose’s Perfect Pie Plate, you will be making truly delicious pies effortlessly.



American Products Group, Inc.
dba: Microthin

661 Frontier Way
Bensenville IL 60106
P: 877-476-4276
F: 847-952-1520
sales@apg2020.com
www.apg2020.com

