

PIE CUPS ON PARADE

Print Design, Graphic Design, Illustration, Video



The Challenge

To create a cookbook to share the unique miniature desserts of an accomplished vegetarian chef.

The Solution

A small cookbook with a big impact, featuring interactivity which makes it fun and easy to follow along.

The Team

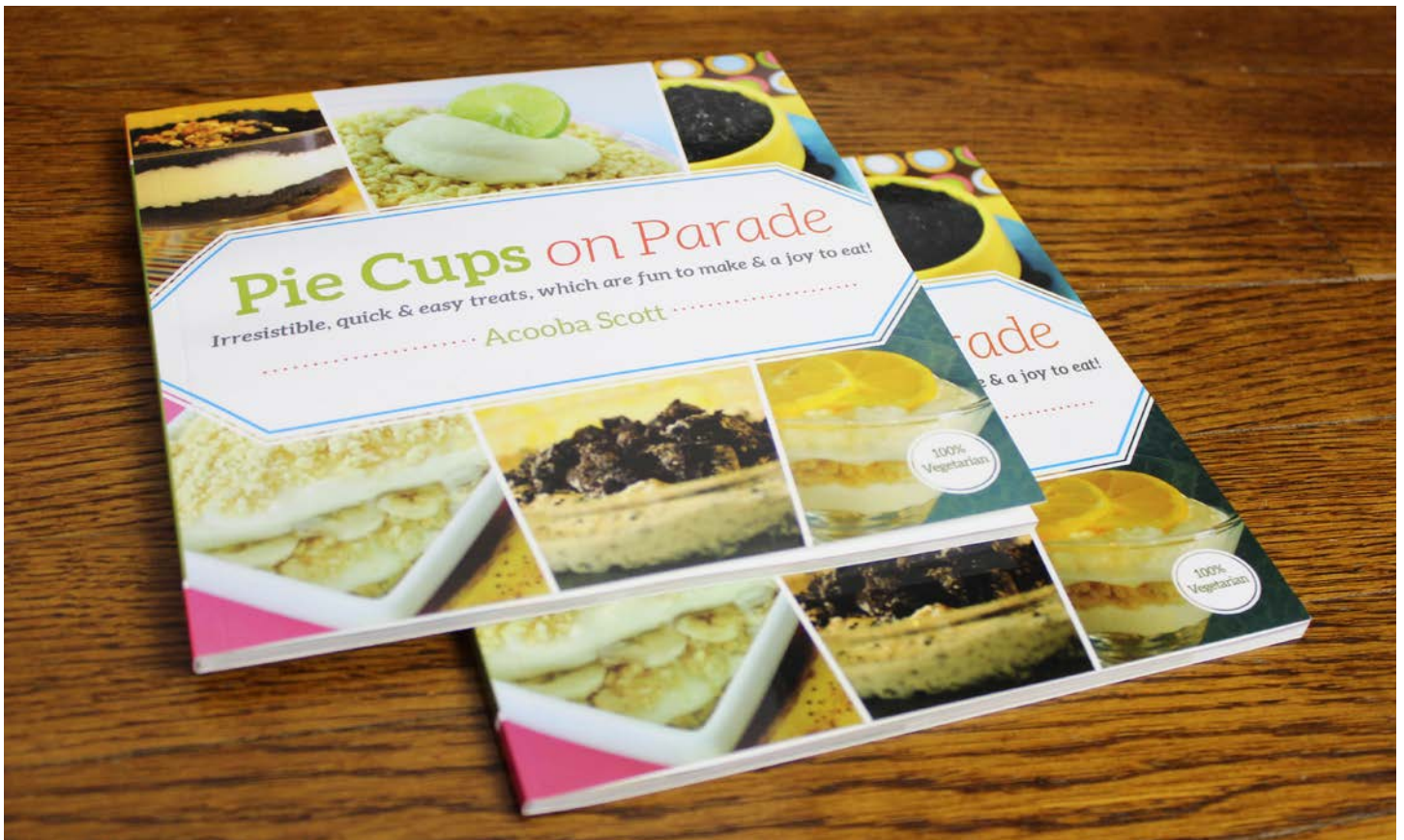
Creative Director/Designer: Khari Scott | Author: Acooba Scott | Photographer: Marina Scott

Feedback

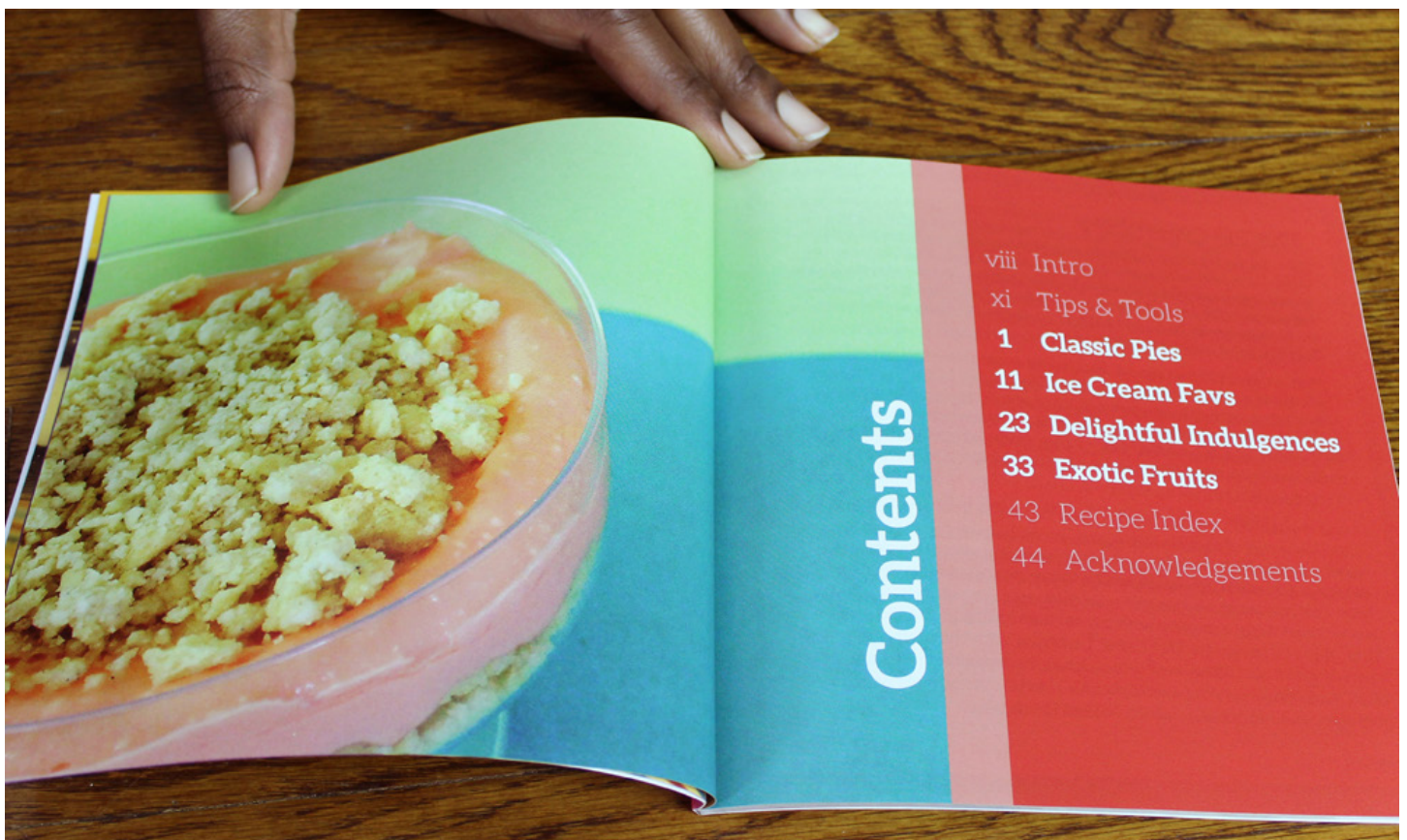
"Khari worked with me on Pie Cups on Parade, a project that was very close to my heart. From conception to completion, his uncanny ability to translate and articulate my thoughts and manifest them in real space was invaluable. I wanted the book itself to be a work of art, and that's exactly what I got. Khari's attention to detail, his artistry, patience and insight helped to bring my ideas to life, and undoubtedly contributed to the book selling out very quickly. I'm looking forward to working with him again."

Acooba Scott

Chef, Author, Homemaker

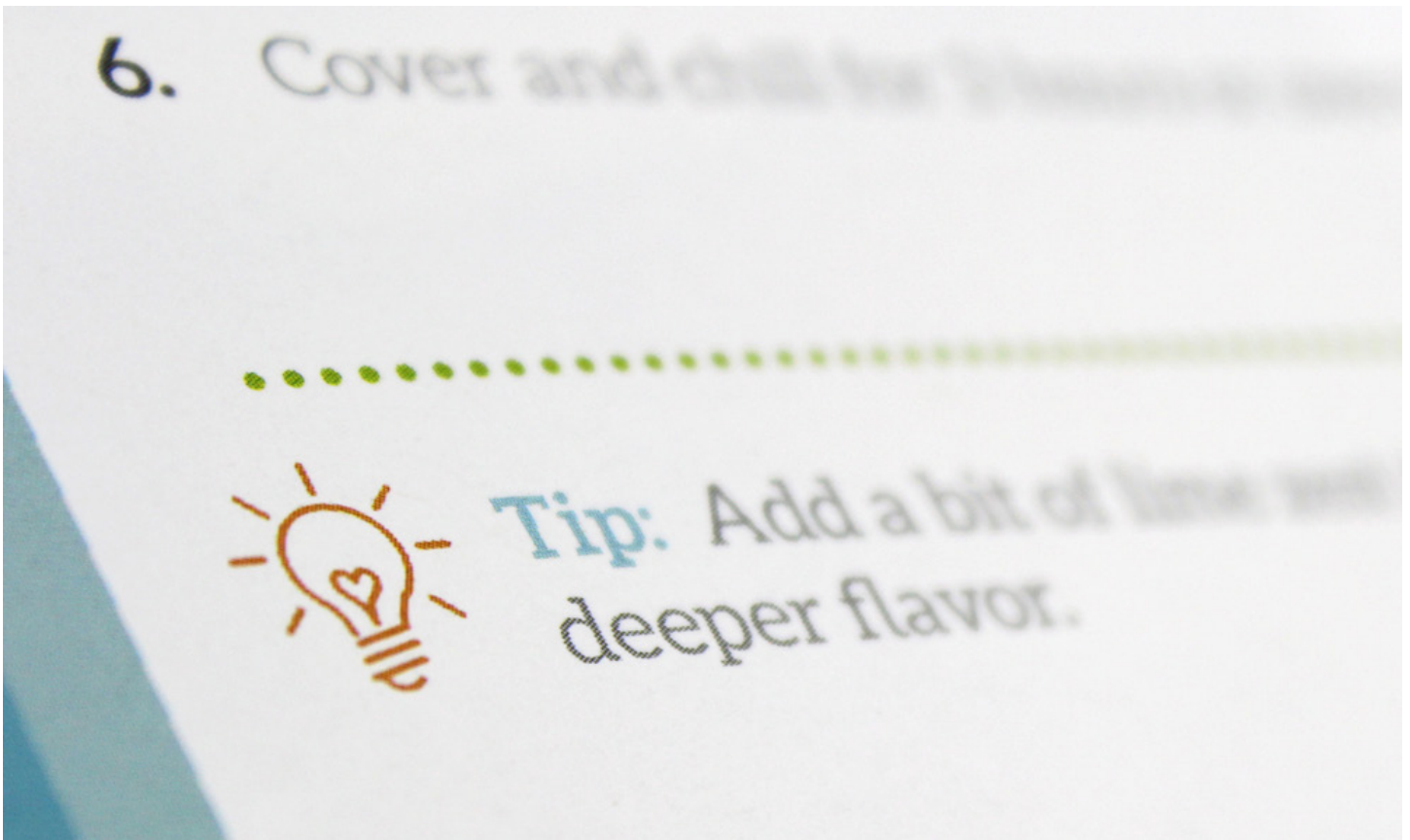


The goal behind the design was to create a small book with a big impact, just like the Pie Cups.





Illustrated icons provide the reader with visual guides.





Key Lime Pie

SERVES
8-10

INGREDIENTS

- 30 Vanilla Sandwich Cookies, finely crushed
- 8 oz. package cream cheese, softened
- 14 oz. can sweetened condensed milk
- ¼ cup freshly squeezed key lime juice (or regular lime juice)
- 2 cups heavy (whipping) cream
- 2 envelopes Whip It stabilizer
- 8-10 cups or containers of your choice

The **slight** bitterness of key limes adds a **touch of sophistication** to this **delightfully rich** treat.

DIRECTIONS

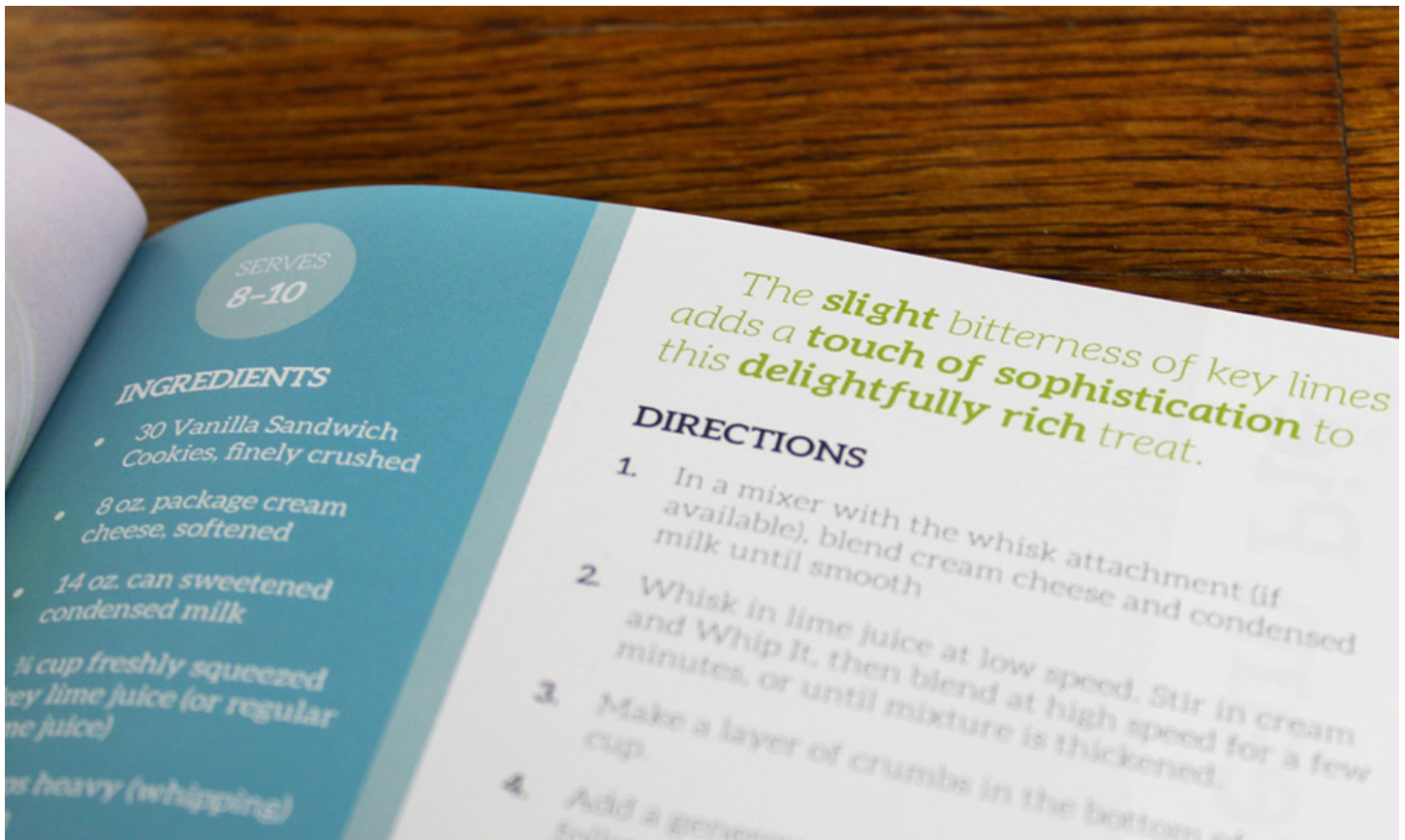
1. In a mixer with the whisk attachment (if available), blend cream cheese and condensed milk until smooth.
2. Whisk in lime juice at low speed. Stir in cream and Whip It, then blend at high speed for a few minutes, or until mixture is thickened.
3. Make a layer of crumbs in the bottom of each cup.
4. Add a generous dollop of cream to each cup, followed by another layer of cookie crumbs to cover.
5. Repeat layers once more, adding a second layer of cream, topped by a final layer of cookie crumbs.
6. Cover and chill for 3 hours or overnight.



Tip: Add a bit of lime zest to the cream for even deeper flavor.

Classic Pie

Each recipe features a bold layout and different color scheme to capture the unique flavors of each dessert.



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Step-by-step videos make it simple for even those not so kitchen-savvy to enjoy following along.





Thanks for Looking!