

Gluten Freedom: With a nut crust, Mascarpone Berry Pie is a seasonal hit



By [Laura Byrne Russell](#) | Special to The Oregonian
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CAROL KICINSKI

Mascarpone Berry Pie

meringue as the "crust."

Recipes included with this recipe: [Mascarpone Berry Pie](#), [Grain-free Nut Crust](#).

Everything in the book is gluten-free; some recipes are also tagged as grain-free, dairy-free or sugar-free, a boon to those with multiple food sensitivities.

After a difficult decision-making process, I narrowed my choice to the Mascarpone Berry Pie, a perfect showcase for ripe summer berries.

The foolproof nutty crust -- I used pecans -- was completely satisfying underneath a billowing cloud of mascarpone cheese and whipped cream. Strawberries, raspberries and blueberries glistened on top, drizzled with a glaze of seedless jam and berry liqueur, though you can substitute orange juice for a more kid-friendly version.

I recently sat down with a copy of Carol Kicinski's new book, "[Simply ... Gluten-Free Desserts](#)" (St. Martin's Press; \$26.99, 304 pages), and found myself dog-earing recipe after recipe of tempting treats.

What really drew me in was that 60 percent of the recipes are naturally gluten-free.

Kicinski covers some of the obvious (yet no less delicious) choices, such as puddings and ice creams, but she also offers many that are unique, including an ancho chile-spiked Mexican chocolate cake, chewy hazelnut-based Baci di Dama cookies and a clever Upside Down Lemon Meringue Pie that uses a disk of



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