



BAKING SCHOOL

On-Demand

FRUIT PIES FROM SCRATCH

PERFECT RECIPES FOR PEACH, APPLE, AND MORE

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

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Our mission is to share the pure joy of baking nationwide. But that's not all; our 227-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need – because after all, baked goods and doing good go hand in hand.

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**FRUIT PIES FROM SCRATCH:
PERFECT RECIPES FOR PEACH, APPLE, AND MORE**

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HOW THIS CLASS WORKS

This Baking School On-Demand class lets each student chart their own course by following these three simple steps:

- **Start by watching Introduction and Tools** in which we walk through all the items you need to make excellent pies.
- **Choose between two delicious crusts:** our **Basic All-Butter Crust** or the **Extra-Flaky All-Butter Crust**. These recipes each make enough dough for one double crust pie or two single crust pies.
- **Pick your pie.** This class covers five fruit pies, each with their own style, such as a lattice top or freeform galette.

Once you've watched each lesson, you'll have all the necessary skills to mix and match. Find your own favorite combination of crust, fruit, and technique.

TOOLS CHECKLIST

MIXING & MEASURING

- MEDIUM MIXING BOWL
- DIGITAL SCALE
- MEASURING CUPS
- MEASURING SPOONS
- BOWL SCRAPER
- BENCH KNIFE
- PASTRY BLENDER

OPTIONAL

- MIXER
- FOOD PROCESSOR

ROLLING & BAKING

- ROLLING PIN
- 9" PIE PAN (METAL PREFERRED)
- BAKING SHEET
- PARCHMENT PAPER
- KITCHEN SHEARS
- PASTRY BRUSH

OPTIONAL

- RULER
- PIZZA WHEEL
- PIE WEIGHTS



Basic All-Butter Pie Crust (One-Stage)

YIELD:
**PASTRY FOR ONE 9" DOUBLE CRUST PIE
OR TWO 9" SINGLE CRUST PIES**

BAKER'S TIPS

- If you've never made pie dough before, start here. This simple, delicious crust is an excellent introduction to pie-making.
- Cold water is essential to keep the butter from melting. We recommend chilling your water with ice for 5 minutes before measuring and mixing it in.
- When fully mixed, the dough should be tacky – imagine the feel of the back of a sticky note.

INGREDIENTS

2½ cups (300g) King Arthur Unbleached All-Purpose Flour
1 teaspoon table salt
16 tablespoons (227g) unsalted butter, cold; cut into ½" cubes
½ cup plus 1 teaspoon (119g) water, cold; plus more as needed

INSTRUCTIONS

1. In a large mixing bowl, combine the flour and salt.
2. Using a pastry blender or your fingertips, work the butter into the flour mixture until the butter is the size of peas.
3. Add the water to the butter-flour mixture. Using a bowl scraper, mix until the water is no longer visible. Begin to fold and press the dough to completely hydrate the flour. Use a bit of pressure as you fold to incorporate the water into the flour. Don't be tempted to add more water at this point.
4. Once a large shaggy mass has formed, transfer the dough to a clean work surface. If there are some dry crumbly bits left at the bottom of the bowl, add 1 to 2 teaspoons of additional water to the dry bits. Mix and press until the water has been incorporated. Combine the now hydrated remaining bits of dough with the shaggy mass.
5. Flatten then fold the dough over on itself a few more times, until it looks cohesive and no streaks of flour remain. The dough should be tacky but not sticky.
6. Divide the dough in half (about 330g per piece), cover, and flatten into 2 disks that are about 6" in diameter and 1" thick. Chill the dough for at least 30 minutes or up to 2 days to allow the flour to hydrate, the butter to chill, and the gluten to relax. At this point, the dough can also be frozen for up to 3 months. If frozen, thaw the dough overnight in the refrigerator before using.

Extra-Flaky All-Butter Pie Crust (Two-Stage)

YIELD:
**PASTRY FOR ONE 9" DOUBLE CRUST PIE
OR TWO 9" SINGLE CRUST PIES**

BAKER'S TIPS

- Notice that the ingredients for the Basic and Extra-Flaky doughs are the same. The difference lies in how the butter is incorporated.
- Keep it cool. Use cold water and butter straight from the refrigerator. If you're working in a warm environment, you can go a step further by chilling the flour, too.
- This versatile dough works for any pie that uses a pan but won't always keep its shape with freeform pies, such as the Tomato and Ricotta Galette in this class.

INGREDIENTS

2½ cups (300g) King Arthur Unbleached All-Purpose Flour
1 teaspoon table salt
16 tablespoons (227g) unsalted butter, cold; cut into ½" cubes; divided
½ cup plus 1 teaspoon (119g) water, cold; plus more as needed

INSTRUCTIONS

1. In a large mixing bowl, combine the flour and salt.
2. Add half of the cold butter cubes to the bowl. Using a pastry blender or your fingertips, work the butter into the flour mixture until the butter is the size of peas. This portion of the butter will help create a tender crust.
3. Add the remaining half of the butter to the bowl and toss with the flour. Using your fingers, flatten each piece of butter, working quickly to prevent the butter from melting. These larger chunks of butter will create steam in the oven and result in a flaky crust.
4. Add the water to the butter-flour mixture. Using a bowl scraper, mix until the water is no longer visible. Begin to fold and press the dough to completely hydrate the flour. Use a bit of pressure as you fold to incorporate the water into the flour. Don't be tempted to add more water at this point.
5. Once a large shaggy mass has formed, transfer the dough to a clean work surface. If there are some dry crumbly bits left at the bottom of the bowl, add 1 to 2 teaspoons of additional water to the dry bits. Mix and press until the water has been incorporated. Combine the now hydrated remaining bits of dough with the shaggy mass.
6. Flatten then fold the dough over on itself a few more times, until it looks cohesive and no streaks of flour remain. The dough should be tacky but not sticky.
7. Divide the dough in half (about 330g per piece), cover, and flatten into 2 disks that are about 6" in diameter and 1" thick. Chill the dough for at least 30 minutes or up to 2 days to allow the flour to hydrate, the butter to chill, and the gluten to relax. At this point, the dough can also be frozen for up to 3 months. If frozen, thaw the dough overnight in the refrigerator before using.



Double-Crust Peach Pie

YIELD: ONE 9" DOUBLE CRUST PIE

BAKER'S TIPS

- When rolling out, keep your counter floured, and add more if it starts to stick. Brush off any excess flour before baking.

INGREDIENTS

Crust

prepared pastry for a double crust pie
(two disks of the Basic All-Butter Pie Crusts or Extra-Flaky)

Filling

$\frac{1}{4}$ cup (150g) granulated sugar
 $\frac{1}{2}$ cup (37g) cornstarch
 $\frac{1}{2}$ teaspoon table salt
 $\frac{1}{4}$ teaspoon cinnamon
about 2 pounds (900g to 1,000g) peaches, fresh or frozen
and partially thawed; pitted and sliced $\frac{1}{4}$ " thick
2 teaspoons King Arthur Pure Vanilla Extract

Egg wash (optional)

1 large egg
1 tablespoon (14g) water
pinch of table salt

INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Remove both disks of dough from the refrigerator. Unwrap one piece and place it on a lightly floured surface. Using a rolling pin, firmly tap down on the dough to make it pliable. (This will make it easier to roll and less likely to crack.) Begin rolling the dough from the center out toward the edges, taking care not to roll over the edges. Rotate the dough about 90° (a quarter turn) between each roll to ensure the dough is not sticking. Continue this process until the dough is an even 13" round. Repeat this process with the second piece of dough, and then set both rounds aside while you prepare the filling.
3. In a medium bowl, combine the sugar, cornstarch, salt, and cinnamon.
4. Add the peaches and vanilla extract, then toss to coat.
5. Place one of the rolled-out pieces of dough into the pie pan and gently push the dough into the corners, being careful not to rip a hole.
6. Spoon the filling into the pie shell and arrange neatly. Place the second piece of pie dough over the filling.
7. Using kitchen scissors or a sharp knife, trim the overhanging dough so there is about a $\frac{1}{2}$ " border all the way around the pie pan. Roll the top round under the bottom round, making a tall edge, and then press to seal it. For a decorative edge, crimp the crust using your fingertips or the tines of a fork, making sure it rests on the edge of the pie pan.
8. Using a sharp knife, cut several 2"- to 3"- long vents in the top of the pie.
9. In a small bowl or liquid measuring cup, combine all the egg wash ingredients. Brush the top of the pie with the egg wash, for extra shine and a deep golden brown finish. Chill the assembled pie for 15 to 20 minutes before baking.
10. Place the pie on a parchment-lined baking sheet and place it in the oven. (The baking sheet will catch any drips if the juices bubble over the sides.) Bake the pie for 1 to $1\frac{1}{2}$ hours, until the crust is dark golden brown and the filling is actively bubbling. If the crust is browning too quickly, reduce the oven temperature to 375°F partway through baking.
11. Remove the pie from the oven and allow it to cool on a wire rack for at least 2 hours before slicing and serving.
12. **Storage information:** Store any leftover baked pie, covered, at room temperature up to 2 days or refrigerate it for up to 4 days. The baked pie can also be frozen for up to 3 months. To reheat from frozen, thaw the pie at room temperature, and then place it in a 350°F oven for 10 to 15 minutes or until heated through.

Tomato and Ricotta Galette

YIELD: ONE 9" x 11" GALETTE

BAKER'S TIPS

- When making the dough, shape it into a square instead of a disk for the initial chilling period. If you start with a square, it's easier to keep that shape as you roll out the dough.
- This freeform galette is the one pie in the class that works with the Basic All-Butter Crust but not the Extra-Flaky. The Extra-Flaky dough holds together better when it bakes in a pan.

INGREDIENTS

Filling

½ cup plus 1 tablespoon (130g) ricotta cheese
½ cup (50g) Parmesan cheese, shredded; divided
2 medium tomatoes
salt and pepper, to taste
2 tablespoons (28g) pesto

Crust

prepared pastry for one single crust pie, such as a half batch of One-Stage Pie Dough

Egg wash

1 large egg
1 tablespoon (14g) water
pinch of table salt

INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Slice the tomatoes approximately $\frac{1}{8}$ " to $\frac{1}{4}$ " thick and place them on a paper towel. Sprinkle with salt and allow the excess moisture to drain. Set aside while you prepare the rest of the filling.
3. In a small bowl, combine the ricotta, $\frac{1}{4}$ cup (25g) of the Parmesan cheese, salt, and pepper.
4. Remove the dough from the refrigerator. Unwrap and place it on a lightly floured surface. Using a rolling pin, firmly tap down on the dough to make it pliable. (This will make it easier to roll and less likely to crack.) On a lightly floured surface, roll the dough into a rectangle approximately 10" x 12" in size.
5. Using a pizza wheel or a sharp kitchen knife, trim a 1" strip of dough off each edge to create a 9" x 11" rectangle. Set aside to use for the decorative frame.
6. Transfer the dough to a parchment-lined baking sheet.
7. In a small bowl or liquid measuring cup, combine the egg wash ingredients.
8. Lightly brush a thin layer of egg wash just around the edge of the galette. Place a strip of dough along each outer edge, on top of the egg wash, to create a frame. (When placing the strip, be sure the straight cut edge is facing outward.) Brush the strips of dough with egg wash, if desired.
9. Using the back of a spoon or small offset spatula, evenly spread the filling over the dough, staying inside the frame. Arrange the tomatoes in a single layer over the top of the filling, and then garnish with the remaining $\frac{1}{4}$ cup (25g) Parmesan cheese.
10. Chill the assembled galette in the refrigerator for 15 minutes.
11. Bake for 25 to 30 minutes, or until the edges of the galette are golden brown and the tomatoes are caramelized.
12. Dollop the pesto in teaspoon-sized portions on top of the galette. Slice and serve warm.
13. To reheat, place galette in a 350°F oven for 10 to 15 minutes or until heated through.





Apple Lattice Pie

YIELD: ONE 9" DOUBLE CRUST PIE WITH LATTICE TOP

BAKER'S TIPS

- Try a mix of apple varieties for extra visual and textural depth. Avoid very soft apples, such as Red Delicious and Golden Delicious; those start soft and bake into mush.
- After transferring the apple filling to the pie shell, take a moment to arrange the top layer. Fill any holes. Redirect pointy ends. Then give the arranged apple a gentle push downward to avoid a gap from forming between the filling and crust.

INGREDIENTS

Filling

$\frac{1}{4}$ cup (149g) granulated sugar

$\frac{1}{4}$ cup (30g) King Arthur Unbleached All-Purpose Flour

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon table salt

about 5 or 6 large (800g to 900g) apples

Crust

prepared pastry for a double crust pie

(2 disks of One-Stage or Two-Stage Pie Dough)

Egg wash

1 large egg

1 tablespoon (14g) water

pinch of table salt

INSTRUCTIONS

1. **To make the filling:** In a large bowl, combine the sugar, flour, cinnamon, and salt.
2. Core the apples; peel them, if desired. Cut into $\frac{1}{4}$ " to $\frac{1}{2}$ " slices. You'll need about 7 to 8 cups of sliced apples.
3. Add the apples to the bowl with the sugar mixture and toss to coat. Set aside.
4. Preheat the oven to 400°F.
5. **To assemble:** Remove both disks of dough from the refrigerator. Unwrap one piece and place it on a lightly floured surface. Using a rolling pin, firmly tap down on the dough to make it pliable. (This will make it easier to roll and less likely to crack.) Begin rolling the dough from the center out toward the edges, taking care not to roll over the edges. Rotate the dough about 90° (a quarter turn) between each roll to ensure the dough is not sticking. Continue this process until the dough is an even 13" round. Repeat this process with the second piece of dough.
6. Place one of the rounds of dough into the pie pan and gently push the dough into the corners, being careful not to rip a hole in the dough.
7. Transfer the filling to the pastry shell, arranging the apple slices in a neat layer.
8. Using a ruler and a pastry wheel or sharp knife, cut the remaining round of dough into 1"-wide strips. Place about half of the strips vertically over the filling, spacing them about 1" apart.
9. Fold back every other strip (consider these the odd-numbered strips), and then place a strip of dough horizontally on top. Return the folded-back strips to their original place.
10. Next fold back every other strip, this time starting with one of the strips you didn't previously fold back; imagine these as the even-numbered strips. Place another strip of dough horizontally over the folded-back strips, about 1" from the first horizontal strip. Return the folded-back strips to their original place.
11. Repeat this process of folding back the odd-, then even-numbered strips and placing horizontal strips about 1" apart until the top of the pie is covered with a woven lattice top.
12. Using kitchen scissors or a sharp knife, trim the overhanging dough so there is about a $\frac{1}{2}$ " border all the way around the pie pan. Roll the dough under itself, making a tall edge, and then press to seal it. For a decorative edge, crimp the crust using your fingertips or the tines of a fork, making sure it rests on the edge of the pie pan.
13. In a small bowl or liquid measuring cup, combine all the egg wash ingredients. Brush the lattice with egg wash, if desired.
14. Chill the pie for 15 minutes in the refrigerator to set the pie pastry; this will help the pie hold its shape during baking.
15. **To bake the pie:** Place the pie on parchment-lined baking sheet. Bake at 400°F for 15 to 20 minutes, then reduce the oven temperature to 375°F and bake for another 45 to 70 minutes, until the pastry is golden brown and the filling is actively bubbling in the center.
16. Remove the pie from the oven and place it on a rack to cool for at least 2 hours before slicing.
17. **Storage information:** Store any leftover baked pie, covered, at room temperature for up to 2 days or in an airtight container in the refrigerator for up to 4 days. The baked pie can also be frozen for up to 3 months. To reheat, thaw the pie, then place it in a 350°F oven for 10 to 15 minutes or until heated through.



Fresh Strawberry and Cream Cheese Pie

YIELD: ONE 9" SINGLE CRUST PIE

BAKER'S TIPS

- To get room temperature cream cheese, take it out of the refrigerator two hours before starting. If you forgot, microwave it for 10 seconds – until it's soft, but not hot.
- When you prebake the crust, fill the pie shell with pie weights or dried beans. Make sure the pie weights cover not only the bottom of the pie but also go part way up the sides.

INGREDIENTS

Cream cheese filling

half of an 8-ounce package (113g) cream cheese, at room temperature

$\frac{1}{4}$ cup (50g) granulated sugar

pinch of salt

$\frac{1}{2}$ teaspoon King Arthur Pure Vanilla Extract

$\frac{1}{2}$ cup plus 1 teaspoon (119g) heavy cream, cold

Strawberry cheese filling

2 pounds (908g) fresh strawberries

$\frac{3}{4}$ cup (113g) granulated sugar

6 tablespoons (67g) King Arthur Pie Filling Enhancer or $\frac{1}{4}$ cup (28g) tapioca flour

$\frac{1}{2}$ teaspoon salt

1 tablespoon (14g) water

2 tablespoons (28g) lemon juice

Crust

prepared pastry for one single crust pie

(one disk of the Basic All-Butter Pie Crusts or Extra-Flaky)

INSTRUCTIONS

1. **To prebake the crust:** Preheat the oven to 400°F.
2. Remove the dough from the refrigerator. Unwrap and place it on a lightly floured surface. Using a rolling pin, firmly tap down on the dough to make it pliable. (This will make it easier to roll and less likely to crack.) Begin rolling the dough from the center out toward the edges, taking care not to roll over the edges. Rotate the dough about 90° (a quarter turn) between each roll to ensure the dough is not sticking. Continue this process until the dough is an even 13" round.
3. Place the dough into the pie pan and gently push the dough into the corners of the pan, being careful not to rip a hole in the dough.
4. Using kitchen scissors or a sharp knife, trim the overhanging dough so there is about a 1½" border all the way around the pie pan. Roll the dough under itself, making a tall edge, and then press to seal it. For a decorative edge, crimp the crust using your fingertips or the tines of a fork, making sure it rests on the edge of the pie pan.
5. Poke ("dock") the bottom of the crust all over with a fork to help release steam during baking. For best results, chill the crust in the refrigerator, uncovered, for 15 to 20 minutes before baking.
6. Lay a piece of parchment or foil over the crust with several inches overhanging the edges. Fill the pie shell with pie weights or dried beans.
7. Place the pie on a parchment-lined baking sheet and bake for 20 to 25 minutes, or until it's set and starting to take on color around the edges. Check to make sure the crust is not raw underneath the weights or beans, adding 3 to 5 minutes if the bottom doesn't look matte. Carefully remove the liner and the weights or beans, place the pie back into the oven, and continue baking the crust for an additional 5 to 10 minutes, or until the crust is golden brown and baked through. Let the crust cool to room temperature before filling.
8. **To make the cream cheese filling:** In a medium bowl, mix the cream cheese, sugar, salt, and vanilla until thoroughly combined.
9. In a separate large bowl or the bowl of a stand mixer, whip the cream to medium peaks. Fold the whipped cream into the cream cheese mixture, and then chill until ready to use.
10. **To make the strawberry filling:** Wash and trim the top of the strawberries to remove their leaves. Cut them into $\frac{1}{2}$ " to $\frac{3}{4}$ " pieces. You should have about 5 cups of berries; set aside about $\frac{1}{4}$ (roughly 3½ cups) in a large bowl.
11. In a medium saucepan, place the remaining berries (about 1½ cups), and crush them slightly using a potato masher or large spoon.
12. In a separate small bowl, combine the sugar, Pie Filling Enhancer or tapioca flour, and salt. Add this mixture to the saucepan with the strawberries. Add the water.
13. Cook over medium heat until the mixture starts to thicken. Remove from heat and stir in the lemon juice. Add the cooked strawberry mixture to the fresh strawberries, stirring gently until combined.
14. **To assemble:** Using a small offset spatula or the back of a spoon, evenly spread the cream cheese mixture in the prebaked pie shell.
15. Carefully transfer the strawberry mixture on top of the cream cheese layer and arrange the strawberries as desired.
16. Chill the pie, uncovered, for at least 15 to 20 minutes before slicing and serving.
17. **Storage information:** This pie is best served fresh on the same day it is prepared. However, it can be stored in the refrigerator, covered, for a couple of days. Freezing is not recommended.

Mixed Berry Crumb Pie

YIELD: ONE 9" CRUMB-TOPPED PIE

BAKER'S TIPS

- For the crumb topping, break up the butter into small but still visually distinct pieces. If you work the butter to the point where you can't see the pieces, you end up with a sheet instead of a crumble.
- When working with frozen berries, the sugar pulls liquid out of the berries as they thaw. That juice hydrates the thickener, allowing it to gel.

INGREDIENTS

Filling

8 cups (885g) fresh or frozen berries
(any combination of blueberries, raspberries, blackberries, etc.)
2/3 cup (132g) granulated sugar, divided
5½ tablespoons (60g) Instant ClearJel
or 5 tablespoons (35g) cornstarch
1 large lemon, zested and juiced

Crumb topping

½ cup (60g) King Arthur Unbleached All-Purpose Flour
¼ cup plus 2 tablespoons (80g) light or dark brown sugar, packed
4 tablespoons (57g) unsalted butter, at room temperature

Crust

prepared pastry for one single crust pie
(one disk of the Basic All-Butter Pie Crusts or Extra-Flaky)

INSTRUCTIONS

1. **To prepare the filling:** If using fresh berries, combine the sugar and ClearJel or cornstarch in a small bowl. Sprinkle over the berries, add the lemon zest and juice, and mix thoroughly.
If using frozen berries, combine ⅓ cup (66g) of the sugar along with the lemon zest and juice. Let sit for 30 to 60 minutes, to allow the berries to thaw and release some of their juice, approximately ¼ cup. In a separate bowl, combine the remaining ⅓ cup (66g) sugar and ClearJel or cornstarch. Sprinkle over the berries and mix thoroughly.
2. **To make the crumb topping:** In a small bowl, combine the flour and brown sugar. Add the butter and use your fingertips to rub the butter into the flour and sugar mixture until it's thoroughly mixed and slightly crumbly. Set aside.
3. Preheat oven to 400°F.
4. **To assemble the pie:** Remove the dough from the refrigerator. Unwrap and place it on a lightly floured surface. Using a rolling pin, firmly tap down on the dough to make it pliable. (This will make it easier to roll and less likely to crack.) Begin rolling the dough from the center out toward the edges, taking care not to roll over the edges. Rotate the dough about 90° (a quarter turn) between each roll to ensure the dough is not sticking. Continue this process until the dough is an even 13" round.
5. Place the dough into the pie pan and gently push the dough into the corners, being careful not to rip a hole.
6. Using kitchen scissors or a sharp knife, trim the overhanging dough so there is about a 1½" border all the way around the pie pan. Roll the dough under itself, making a tall edge, and then press to seal. For a decorative edge, crimp the crust using your fingertips or the tines of a fork, making sure it rests on the edge of the pie pan.
7. Spoon the filling into the pie shell, spread into an even layer, then evenly sprinkle the crumb topping over the filling. For best results, chill the assembled pie in the refrigerator for 15 to 20 minutes before baking.
8. Place the pie on a parchment-lined baking sheet before placing it in the oven.
9. Bake the pie at 400°F for about 20 minutes, then reduce the temperature to 375°F. Bake the pie for another 20 to 40 minutes, or until the filling is actively bubbling in the center and the crust and crumb topping are dark golden brown. If the top is browning too quickly, cover with foil to prevent it from burning. Remove pie from the oven and allow it to cool for at least 2 hours before slicing.
10. **Storage information:** Store leftover baked pie, covered, at room temperature up to 2 days or refrigerate it for up to 4 days. The baked pie can also be frozen for up to 3 months. To reheat, thaw the pie, then place it in a 350°F oven for 10 to 15 minutes or until heated through.





THICKENER CHART

HOW TO MAKE YOUR BEST FILLING

Missing an ingredient and need to make a substitution? Ensure that your apple, blueberry, cherry, and other fruit pie fillings are perfectly thickened by following this handy guide.

Note: The information on this chart may differ from other recipes. If you're following a King Arthur recipe, follow the quantity listed on the recipe for best results.

- **ALL-PURPOSE FLOUR** is an easy solution, as you're sure to have it in your pantry. Since it's lower in starch, you'll use more of it than you would higher-starch thickeners.
- **INSTANT CLEARJEL** keeps fillings thick through a great range of temperatures, making it ideal for pies that are frozen, before or after baking.
- **PIE FILLING ENHANCER** thickens fruit pie fillings the same way Instant ClearJel does. Its advantage is added ascorbic acid (which adds a bright, tart note), and superfine sugar, which prevents it from clumping. Pie Filling Enhancer is about half sugar, so you'll want to reduce the sugar in your recipe accordingly.
- **CORNSTARCH** has thickening power similar to Instant ClearJel. Like flour, it lends a cloudy, semi-transparent look to filling. It can also give filling a starchy taste. For full effectiveness, make sure the filling is bubbling up through the crust before removing your pie from the oven.

APPLES need the least amount of thickener, since they're less juicy. They're also high in natural pectin; pectin helps filling thicken.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 $\frac{3}{4}$ tsp	$\frac{1}{4}$ cup + 2 tsp
Instant ClearJel	$\frac{1}{2}$ tsp	1 tbsp + 1 tsp
Cornstarch	$\frac{1}{2}$ tsp	1 tbsp + 1 tsp
Pie Filling Enhancer	1 $\frac{1}{2}$ tsp Reduce sugar by $\frac{3}{4}$ tsp	$\frac{1}{4}$ cup Reduce sugar by 2 tbsp

BLACKBERRIES & RASPBERRIES are very juicy, and release even more liquid if they've been frozen; they need more thickener than apples.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp + 1 tsp	$\frac{1}{2}$ cup + 2 tbsp + 1 tsp
Instant ClearJel	2 $\frac{3}{4}$ tsp	$\frac{1}{4}$ cup + 3 tbsp + 1 tsp
Cornstarch	1 tbsp	$\frac{1}{2}$ cup
Pie Filling Enhancer	1 tbsp + 2 tsp Reduce sugar by 2 $\frac{1}{2}$ tsp	$\frac{3}{4}$ cup + 2 tsp Reduce sugar by 6 tbsp + 1 tsp

BLUEBERRIES have a lot of pectin; they'll need a little less thickener than other berries.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp	½ cup
Instant ClearJel	2 tsp	⅓ cup
Cornstarch	2½ tsp	6 tbsp + 2 tsp
Pie Filling Enhancer	1 tbsp + 1 tsp Reduce sugar by 2 tsp	⅓ cup Reduce sugar by 2 tbsp + 2 tsp

CHERRIES: Fresh cherries will need slightly less thickener than canned or frozen.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp	½ cup
Instant ClearJel	2 ½ tsp	6 tbsp + 2 tsp
Cornstarch	2 ½ tsp	6 tbsp + 2 tsp
Pie Filling Enhancer	1 tbsp + ½ tsp Reduce sugar by 2 tsp	½ cup + 1 tbsp + 1 tsp Reduce sugar by ¼ cup + 2 tsp

PEACHES don't have quite as much pectin as apples; they're also juicier, so will require more thickener.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	2½ tsp	6 tbsp + 2 tsp
Instant ClearJel	2½ tsp	6 tbsp + 2 tsp
Cornstarch	2½ tsp	6 tbsp + 2 tsp
Pie Filling Enhancer	1 tbsp + 2 tsp Reduce sugar by 2½ tsp	¾ cup + 1 tbsp + 1 tsp Reduce sugar by 6 tbsp + 2 tsp

STRAWBERRIES are the juiciest fruit with the least amount of pectin. These will require the most thickener.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp + 1½ tsp	¾ cup
Instant ClearJel	2½ tsp	6 tbsp + 2 tsp
	1 tbsp + ¼ tsp	½ cup + 2 tsp
Pie Filling Enhancer	2 tbsp Reduce sugar by 1 tbsp	1 cup Reduce sugar by ½ cup



100% EMPLOYEE OWNED
100% COMMITTED TO QUALITY

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