



SatisPie University – #101 Pie Baking Fundamentals

- **Oven:** Each oven has its own peculiar characteristics. For best results, check the temperature setting with a reliable mercury thermometer or professionally with a thermal imaging system as part of your oven maintenance. Adjust and calibrate temperature setting as necessary to meet target temperature.
- **Pies:** All pies have different baking characteristics and will bake off in a distinct amount of time. Visual experience will tell you when a pie is done, or should be baked a few minutes longer; bake with your eyes not just a timer.
- **Crust:** The main purpose for baking fruit pies is to bake the crust. Proper baking of fruit pies will result in a tender, dry, crisp, flaky crust, golden brown in color. The crust of a fruit pie should be properly browned before the filling reaches a boiling point and begins to bubble out.
- **Boil-Out:** Different types of fruit pies will boil out at different total baking time; Blueberry and Strawberry Rhubarb boil out faster than Apple. Avoid mixing types of pies on the same baking sheet. If you experience boiling out of fruit filling before the crust is browned, your oven temperature is set too low.
- **Custards:** Custard Filled Pies (i.e. Egg, Coconut, and Pumpkin) should never be baked in the same oven at the same time as Fruit Pies as they require different temperatures and total time to bake. When custard pies are baked, it is to set the filling and the crust will brown naturally as part of the baking process while obtaining the proper filling set. Custard Pies continue to set after removal from the oven. Baking custards at the same time and temperature as fruit pies will result in both the custards burning and not setting in the middle or the fruit pies boiling out before the crust is browned.
- **Crumb:** Crumb pies should be baked with other fruit pies. Because of the over wrapping of crumb pies and the settling of the crumb topping during transport, the crumb topping should be fluffed before baking. Remove the plastic overwrap from the pie and place on the baking sheet. Glove up and using your fingertips fluff the topping on the pie, creating hills and valleys.
- **Cooling:** Cool pies on their baking sheets to room temperature. Do not put pies into the cooler/refrigerator to cool as this will result in a soggy crust. Do not hot pack pies into consumer clamshell containers as this will cause sweating and mold in the container.