PIE CRUST CHEAT SHEET

PAR BAKE VS BLIND BAKE VS HALF BLIND

Is your filling going in the oven?

BLIND BAKE

WEIGHTS
Yes

BAKE
375°F · 20 min + 15 min uncovered

CRUST
Golden, fully done

FOR
Cream pie, curd, ganache

HALF BLIND

WEIGHTS
Yes

BAKE
375°F · 15 min + 5 min uncovered

CRUST
Set, still pale

FOR
Quiche, pumpkin, custard

PAR BAKE

WEIGHTS
None

BAKE
375°F · 10 min

CRUST
Bottom sealed

FOR
Apple, blueberry

Never baked?	**Blind bake**
Wet + baked?	**Half blind**
Juicy fruit?	**Par bake**

WASSEM BAKES

wassembakes.com

THE CRUST WE USE AT THE BAKERY

PIE & QUICHE CRUST

YIELD	PAR BAKE	OVEN
One 9″ crust	10 min, no weights	375°F

INGREDIENT	WEIGHT
Oat flour (GF)	80 g
Rice flour	27 g
Potato starch	27 g
Tapioca flour	18 g
Brown sugar	15 g
Xanthan gum	1 g (¼ tsp)
Salt	1.5 g
Cold vegan butter, chunks	57 g
Ice cold water	53 g

1. Whisk the dry ingredients.
2. Rub in cold butter, pea size.
3. Add ice water, just until it holds.
4. Chill 30 min.
5. Roll out, line a 9″ dish.
6. Bake empty, 375°F, 10 min.
7. Fill and bake.

> No-bake filling? 15 min, cool, then fill.

WASSEM BAKES

wassembakes.com/blog/par-bake-vs-blind-bake

MORE WAYS TO BAKE A CRUST

CRUST TRICKS

NO PRE-BAKE

Raw crust, bottom rack, hot sheet pan underneath.

DOUBLE CRUST FRUIT PIES

BAKE FROM FROZEN

Dock it (fork holes), freeze it solid. No weights.

ROLLED CRUSTS THAT SLUMP

TWO-PAN

Nest a second pie tin on top instead of beans.

CLEAN, EVEN SIDES

SUGAR WEIGHTS

Fill with sugar instead of beans. You get toasted sugar too.

BROWN BUTTER BAKES, CARAMEL

SEAL IT

Brush baked crust with melted chocolate or cocoa butter.

CREAM PIES STAY CRISP

CRUMB CRUST

Cookie crumbs + fat. Press, chill or quick bake.

CHEESECAKE, NO-BAKE PIES

PRESS-IN

No rolling. Barely shrinks.

TARTS, QUICK PIES

DOCK IT

(Fork holes in the bottom) so steam escapes.

EVERY EMPTY CRUST