PIE SEASON CHEAT SHEET

7 CRUST TRICKS

Crisp bottoms, straight sides, no beans needed.

1 SUGAR WEIGHTS

Line the chilled crust with parchment or a pan liner and fill it to the rim with granulated sugar. Bake around **350°F** (sugar melts if you push it), and pull it when the edges are golden. The sugar comes out **toasted** with a soft caramel note. Cool it, break up clumps, jar it. Use it in brown butter cookies, crumb topping, caramel, coffee, and as pie weights again. It gets toastier every round.

ANY BLIND BAKE · OUR FAVORITE

2 TWO-PAN

Nest a second pie tin of the same size on top of the crust. Bake ~15 min, lift it off, then 5–10 min more to dry the bottom. Grease the bottom of the top tin.

CLEAN, EVEN SIDES

3 BAKE FROM FROZEN

Dock it (poke fork holes all over), freeze until rock hard, at least 30 min. Bake straight from the freezer, no weights. The crust sets before the fat can melt.

CRUSTS THAT SLUMP

4 HOT SHEET PAN

Heat a sheet pan on the lowest rack while the oven preheats, ~20 min. Bake the pie on it. Our crust still gets its 10 min empty first, this is extra insurance.

APPLE, BLUEBERRY, CRANBERRY

5 SEAL IT

Brush the cooled, fully baked crust with melted chocolate, chill 10 min, then fill. No cocoa butter needed. **Dark** for chocolate, banana, coconut. **White** for lemon, lime, berry. **Warm jam** for fruit tarts.

ANY COLD FILLING

6 CRUMB CRUST

Crushed **baked** cookies, not dough. ~1½ cups crumbs (150 g) + 4–5 tbsp melted vegan butter (60 g) + pinch of salt. Wet sand texture. Press firm, chill 30 min or bake 350°F ~8 min.

CHEESECAKE, KEY LIME, NO-BAKE

7 PRESS-IN

Push the dough into the pan with your fingers, no rolling. It's never stretched, so it barely shrinks. Even it out, dock it (poke fork holes), bake.

TARTS, QUICK PIES

WHAT'S A CREAM PIE?

Chocolate, banana or coconut cream, lemon or lime curd tart, key lime, pudding or mousse pie, no-bake cheesecake, fruit tart with pastry cream. If it never goes in the oven, seal it.

BAKED FILLING? USE A WASH

PIE	TRY THIS
Apple, blueberry, cranberry	**Par bake 10 min + hot sheet pan**
Pumpkin, sweet potato, quiche	**Two-pan or sugar weights, half blind**
Cream pies, curd tarts	**Frozen or sugar weights, then seal**
Cheesecake, key lime	**Crumb crust**
Tarts, quick pies	**Press-in crust**

WASSEM BAKES