



3 FIXES FOR **SOGGY** PIE CRUST

Inside you'll learn:

Tip #1: Thicken Smart

Tip #2: Bake it Right

Tip #3: Match the Pan

**Plus: extra tips for a crisp
bottom crust!**



3 Fixes for Soggy Pie Crust

Simple fixes that actually work for fruit pies

INTRO

If your fruit pies come out juicy on top but soggy on the bottom, you're not doing anything wrong — you just need a few small adjustments. These three fixes make a big difference.



TIP #1

Thicken Smart

Choose the right thickener for your fruit - this matters!

- Cornstarch – clear, glossy filling (great for berries)
- Tapioca (quick-cooking or powder) – holds up well for very juicy fruit
- Flour – more old-fashioned, slightly cloudier finish

Tip: Apples need less thickener and berries need more!

TIP #2

Bake it Right

Use the “hot start” method

- Start with a hot oven for the first 10–15 minutes
- Lower the temperature for the rest of the bake
- Bake until the filling bubbles in the center, not just at the edges

Tip: That bubbling tells you the filling has thickened.

TIP #3

Match the Pan

Deep dish pies need more filling

- 9-inch standard pie plate: about 4 cups fruit
- 10–12 inch deep dish: about 6–8 cups fruit

Tip: Too little filling = excess liquid + soggy crust.

BONUS TIPS



BONUS #1

Extra Tips for a Crisp Bottom Crust

- Let fruit sit with sugar for 10 minutes, then drain excess juice
- Bake pies on the lower rack so the bottom crust cooks through
- Shield edges with foil if they brown too quickly
- Cool fruit pies completely before slicing — the filling sets as it cools



Quick Reminder: A soggy bottom is almost always about moisture + bake time - not your pie crust recipe.

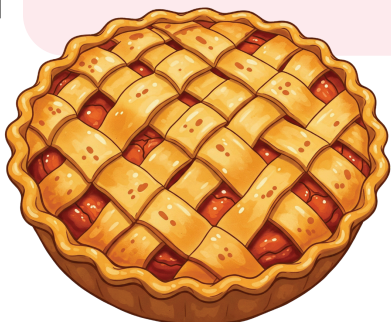
BONUS #2

Preheat your baking sheet

Place a baking sheet (or pizza stone) in the oven while it preheats, then set your pie on the hot sheet to bake.

Why it works:

That blast of heat from underneath helps the bottom crust set faster, which reduces sogginess.



Want to Feel Confident With Any Pie Crust?

This free guide helps you fix soggy bottoms - but pie crust problems don't stop there.

In **Your Pie Crust Playbook** I walk you through

- Homemade crust from start to finish
- Store-bought crusts (refrigerated and frozen)
- Preventing cracks, shrinkage, sticking, and a tough crust
- Timelines, troubleshooting, and printable checklists

👉 **Get Your Pie Crust Playbook (\$19)**

(Designed to print and keep right in your kitchen.)

