

Pie Week

PREP KIT

Plan Once. Bake Better Every Time.



Welcome

to Your Pie Week Prep Kit

There's something special about baking a pie. It's not just dessert. It's Sunday dinner. It's holiday tables. It's someone walking into the kitchen asking, "Is that for us?"

But pie can also feel intimidating. Too many steps. Too many opinions. Too much guesswork.

This little kit is here to make it simpler.

Inside, you'll find:

- A no-stress baking timeline
- A rolling thickness guide
- Quick crust fixes
- Freezer labels
- A place to keep your own pie notes

Nothing complicated. Just practical tools that work in a real kitchen.

If you want the full step-by-step pie crust method, I've put everything into my [Pie Crust Playbook](#).

For now? Let's bake smarter and calmer.



The Simple *Pie Baking Timeline*

A little planning makes pie week feel calm instead of rushed. Here's a simple breakdown you can follow for everyday baking or holiday prep.

2 - 3 Days Before

- ☐ Choose your pie flavor
- ☐ Check ingredients
- ☐ Make pie crust dough (up to 3 days in fridge or freeze dough for later)

1 Day Before

- ☐ Roll and blind bake crust (if needed)
- ☐ Prep fruit filling
- ☐ Mix cream fillings
- ☐ Store covered in fridge

Baking Day

- ☐ Roll crust (if not prepped)
- ☐ Fill and bake
- ☐ Allow proper cooling time:
 - Fruit pies: 3–4 hours
 - Cream pies: 4+ hours
- ☐ Refrigerate cream pies
- ☐ Fruit pies can rest at room temperature



How Thick Should Pie Dough Be?

Ideal Thickness: About 1/8 inch
Roughly the thickness of two stacked quarters.

1

Too Thick

Heavy, doughy texture
Bottom may underbake

2

Just Right

Even browning, Flaky
layers. Holds filling
beautifully

3

Too Thin

Tears easily
Filling leaks
Bottom can burn

Rolling Tips

- Roll from the center outward
- Turn the dough frequently
- Lightly flour the surface — but don't overload
- If cracking, let the dough rest 5 minutes



Quick Pie Crust Fixes

(The “Oh No, What Happened?” Page)

Even experienced bakers run into crust issues. Most problems come down to temperature, handling, or moisture. Here are the quick fixes that solve most pie problems fast.

Tough or Hard Crust

Usually Caused By:

- Overmixing the dough
- Adding too much water
- Working the dough too long

Quick Fix:

- Mix just until the dough comes together
- Stop kneading — pie dough is not bread
- Chill before rolling

Remember:

The less you handle it, the more tender it stays.

Shrinking Crust

Usually Caused By:

- Skipping chill time
- Stretching the dough into the pan

Quick Fix:

- Chill 30–60 minutes before baking
- Gently lay the dough into the pan — don't pull or stretch
- Dock the bottom if blind baking



Quick Pie Crust Fixes

Soggy Bottom

Usually Caused By:

- Very juicy filling
- Underbaking
- Oven not hot enough

Quick Fix:

- Preheat a baking sheet and place pie on it
- Bake on the lower oven rack
- Vent top crust well
- Let fruit filling thicken fully before removing from oven

Still struggling with pie crust? You're not alone.

Most pie problems come down to just a few things — temperature, dough hydration, and how the dough is handled.

Once you understand those three pieces, pie crust suddenly becomes much easier.

In the [Pie Crust Playbook](#), I walk you through the full method step-by-step — including:

- Choosing the right fats (butter vs shortening)
- The exact water ratio for tender dough
- How to roll crust without tearing or shrinking
- Fixing soggy bottoms and tough crust

👉 **You'll find the complete system inside the [Pie Crust Playbook](#).**



Storage & freezer Labels

Pie Type: _____

Date Made: _____

Baked from Frozen: Yes ☐ No ☐

Oven Temp: _____

Bake Time: _____

Notes: _____



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Print, cut and attach to wrapped pies or freezer containers.

My Pie Baking Notes

No two pies are exactly the same. Every pie teaches you something. Use this page to jot down what worked, what you'd change next time, and any little tricks that made your pie extra special.

Pie Flavor:

Occasion: _____

Crust Used: _____

(Butter, shortening, mix, store-bought)

Filling Type: _____

(Fruit, cream, custard, savory)

Baking Details:

Oven Temp: _____

Bake Time: _____

Rack Position: _____

(Top/Middle/Lower)

What Worked Well:

What I'd Change Next Time:

Family Rating



Good pie comes from practice.

The more notes you keep, the easier it becomes to bake a pie that everyone asks for again.