

pick YOUR pie

Pie may be a Thanksgiving essential, but pastry can feel intimidating, especially with the rest of the holiday meal to prep. *Pie Camp* author **Kate McDermott** has a plan to help bakers at any skill level succeed without stress.

BEGINNING BAKERS

BROWN SUGAR
GINGERSNAP
PUMPKIN
CHIFFON PIE

If the idea of rolling out dough makes store-bought pies sound like the way to go, try this one instead. The cookie crumb crust is easy to press in and spends only 6 minutes in the oven. Plus, the silky pumpkin filling cooks on the stove, and the whole thing sets up in the fridge before a final flourish of whipped cream.



*** Meet the Teacher** Award-winning cookbook author Kate McDermott has taught hundreds of people to make pie. Since 2008, her in-person and virtual Pie Camps have welcomed both new and experienced bakers to learn the finer points of pastry. The dough tips and three pies on these pages, each adapted from her newest book, *Pie Camp*, demonstrate her encouraging approach and offer a blueprint for baking success.





MAKE IT YOURS
Swap in apples for the pears and walnuts or pecans for the hazelnuts.

OCCASIONAL BAKERS

HONEY HAZELNUT PEAR GALETTES

Mini galettes look like something from an artisan bakery, but the hazelnut filling—a sugar, butter, egg, and nut mixture called frangipane—is as easy as basic buttercream. Cream cheese in the crust yields a forgiving pastry that’s not as temperature sensitive as an all-butter option, so you can take more time to roll it out without stress.



RUSTIC CHARM
No need to roll out perfect pastry circles. Rough edges and pleats give galettes character.

HOW-TO: ROLL ANY PIECRUST

The trick to rolling out pie dough, McDermott says, is doing it at the right temperature. If the dough is too cold, rolling will be a struggle. Too warm, and it will be unwieldy. It should feel cool to the touch but be pliable. If in doubt, she suggests the belly button test: “If I stick my finger in the dough and can see a belly button, it’s usually ready to go. Temperaturewise, butter starts getting soft at 59°F, so I try to roll between 54°F and 58°F.”



1 Line surface with parchment paper and dust with flour; lightly sprinkle the dough too. With a rolling pin, press down on the dough in three places. Use paper to turn dough a quarter turn.



2 Center rolling pin on dough and place hands on top to best feel the pastry. Roll toward 12 o’clock, then pick up the pin and roll from center to 6 o’clock. Give it a quarter turn and repeat.



3 Continue rolling around the center out, turning and sprinkling with flour as necessary, until pastry is about 2 inches larger than your pie pan.



1

THREE TIMES THE LATTICE

A twist on the classic lattice top, this triple-strand version is more intricate and can be used with any fruit-filled pie. For a diamond pattern, place strips across each other at a 45-degree angle.

1 Using a knife, pastry cutter, or wheel-style pizza cutter, cut 30 to 42 strips of pastry that are ½ to ¾ inch wide. Place half of the strips on top of the filled pie so top is covered.

Lay three strips over top, perpendicular to the first sets of strips. Unfold the folded strips so they lie across the perpendicular ones.

2 Fold over every other set of three strips at the midline of the pie.

3 Working from edge to edge of the pie, fold over the strips running underneath the first perpendicular set so they drape over top. Lay a set of three strands across,

then unfold the folded strips back over the new ones. Repeat with rest of pie.

4 Once the entire top of the pie is woven, trim the extra dough and finish with whatever edge you like.

FINISHING TOUCH

Echo the shapes in the triple-strand lattice with a simple fork tine crimp or a braided edge.



4



2



3

BRUSH IT OFF
Use a pastry brush to remove excess flour after rolling out dough.



APPLE PLUS
Bourbon and maple syrup add layered fall flavors to this pie.



* Pie Safety Tips

LANDING SPOT

Before removing a pie from the oven, know where it's going. Even oven mitts

aren't meant to hold a piping hot pan for more than a minute or so.

DRY TOWELS ONLY

Don't ever use anything wet, or even damp, to move a hot pie. The moisture conducts heat more intensely and quickly than the fabric alone.

TEMPERAMENTAL GLASS

Tempered glass pie plates are sturdy and inexpensive, but sudden changes in temperature can cause them to shatter. This includes when the dish

is moved from the hot oven to a room temperature countertop. Always cool pies baked in glass pie plates on a dry towel or cooling rack before transferring them to the counter.

ROLL WITH IT

Different bakers prefer different rolling pins. McDermott's pick? A tapered, French-style pin.



PHOTO: (ROLLING PIN) JASON DONNELLY

PASTRY PROS

MAPLE BOURBON APPLE PIE

Even confident piemakers can get stuck in a rut using the same recipes and methods. At her camps, McDermott teaches a new trick for making the classic apple pie using an unconventional dough-mixing method. She combines butter and part of the flour but waits to add the rest of the flour until after the fat is incorporated. This safeguards against overdeveloping the gluten in the crust, ensuring that the pie's basket-weave top is as tender as it is attractive. ■