

How to Make the Perfect Thanksgiving Pie: A Step-by-Step Guide

Thanksgiving is a time for family, friends, and delicious food. And no Thanksgiving meal is complete without a perfectly baked pie. But if you're new to baking pies, or if you've never been able to get your crust just right, don't worry! This step-by-step guide will teach you how to make a pie that's sure to impress your guests.



How To Bake Perfect Pies That Satisfy Thanksgiving Treat: Delicious Cookbook With Good Pies Recipes: How To Make Pies That Fit To Thanksgiving

★★★★★ 5 out of 5

Language : English
File size : 5530 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Print length : 128 pages
Lending : Enabled



Step 1: Gather your ingredients

To make a pie, you will need the following ingredients:

- 1 pie crust (homemade or store-bought)
- 1 cup of your favorite pie filling (apple, pumpkin, pecan, etc.)
- 1/2 cup of sugar

- 1/4 cup of cornstarch
- 1/4 teaspoon of ground cinnamon
- 1/4 teaspoon of ground nutmeg
- 1/4 cup of butter, melted
- 1 egg yolk
- 1 tablespoon of milk

Step 2: Prepare your pie crust

If you are using a homemade pie crust, follow the instructions on the recipe. If you are using a store-bought pie crust, unfold it and place it in a 9-inch pie plate. Trim the edges and flute the rim.

Step 3: Make your pie filling

In a medium bowl, combine the pie filling, sugar, cornstarch, cinnamon, and nutmeg. Stir until well combined.

Step 4: Fill your pie crust

Pour the pie filling into the prepared pie crust. Dot the top with butter.

Step 5: Create a lattice crust

To create a lattice crust, roll out the remaining pie crust to a 12-inch circle. Cut the circle into 1-inch wide strips. Weave the strips together over the filling, alternating the strips from left to right and right to left. Trim the edges and flute the rim.

Step 6: Bake your pie

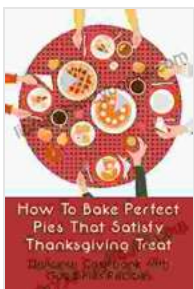
Preheat your oven to 375 degrees Fahrenheit. Bake the pie for 45-50 minutes, or until the crust is golden brown and the filling is bubbling.

Step 7: Let your pie cool

Let the pie cool for at least 2 hours before serving. This will allow the filling to set and the flavors to meld.

Enjoy!

Once your pie has cooled, slice it and serve it with your favorite toppings.
Enjoy!



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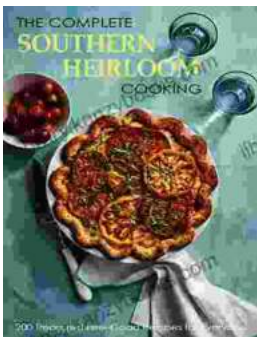
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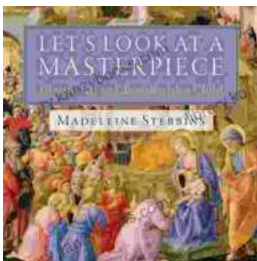
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