

100

Pie, Tart,
and Galette Recipes
for Every Season

**LAURA
KLYNSTRA**

FLOUR

For pies and tarts, I recommend having both all-purpose and cake flour on hand. I use all-purpose flour for pie crusts and cake flour for tart crusts. The lower gluten content in cake flour makes for a more tender tart crust. The medium level of gluten in all-purpose flour gives better structure to pie dough for flakiness and strength.

Weighing is the best way to measure flour, since it can get packed into a measuring cup, resulting in too much flour. If you don't weigh your flour, the best practice is to first fluff it up and then scoop it into the measuring cup. Use the flat side of a butter knife to scrape off the extra.

FRUITS AND VEGETABLES

The recipes in this book are intended to make the best use of local harvests. Of course, not all fruits can be acquired from local farms, but when you can get in-season fresh fruits and vegetables, take advantage and bake something with them. They will bring out the best in your pies, tarts, and galettes.

CITRUS

Lemon juice and lime juice are used in many pie recipes in this book. It is best practice to use freshly squeezed citrus juice for a brighter, more pronounced flavor. Always use fresh zest when the recipe calls for it. If, in a pinch, you need to use dried zest, reduce the amount to one-third. Dried zest is more potent than fresh.

CORNSTARCH

Cornstarch is a thickening agent essential in many pie fillings. Though technically it doesn't go bad, I have noticed that older cornstarch can clump, causing problems when trying to work it into a recipe. If you see that your cornstarch is clumping, either pass it through a fine mesh sieve or throw it out and buy a fresh container. I like Bob's Red Mill brand best. For anyone allergic to cornstarch, arrowroot powder can be substituted at a 1-for-1 ratio.

UNFLAVORED GELATIN

I use unflavored gelatin in a few recipes as a way to achieve some of that nostalgic Jell-O style without any artificial flavors and colors. Regular gelatin is made from animal collagen, so be aware that any pie with gelatin is not vegan.

MAPLE SYRUP

The most essential thing to remember with maple syrup is to only use the real stuff. Look for *pure* on the label. Inexpensive syrups are usually corn syrup with artificial flavors and should never be used in recipes that call for maple syrup. The real thing is pricey but worth it. Select grade B for a darker syrup with richer flavor.



THE
HOMEMADE *Pie* COOKBOOK

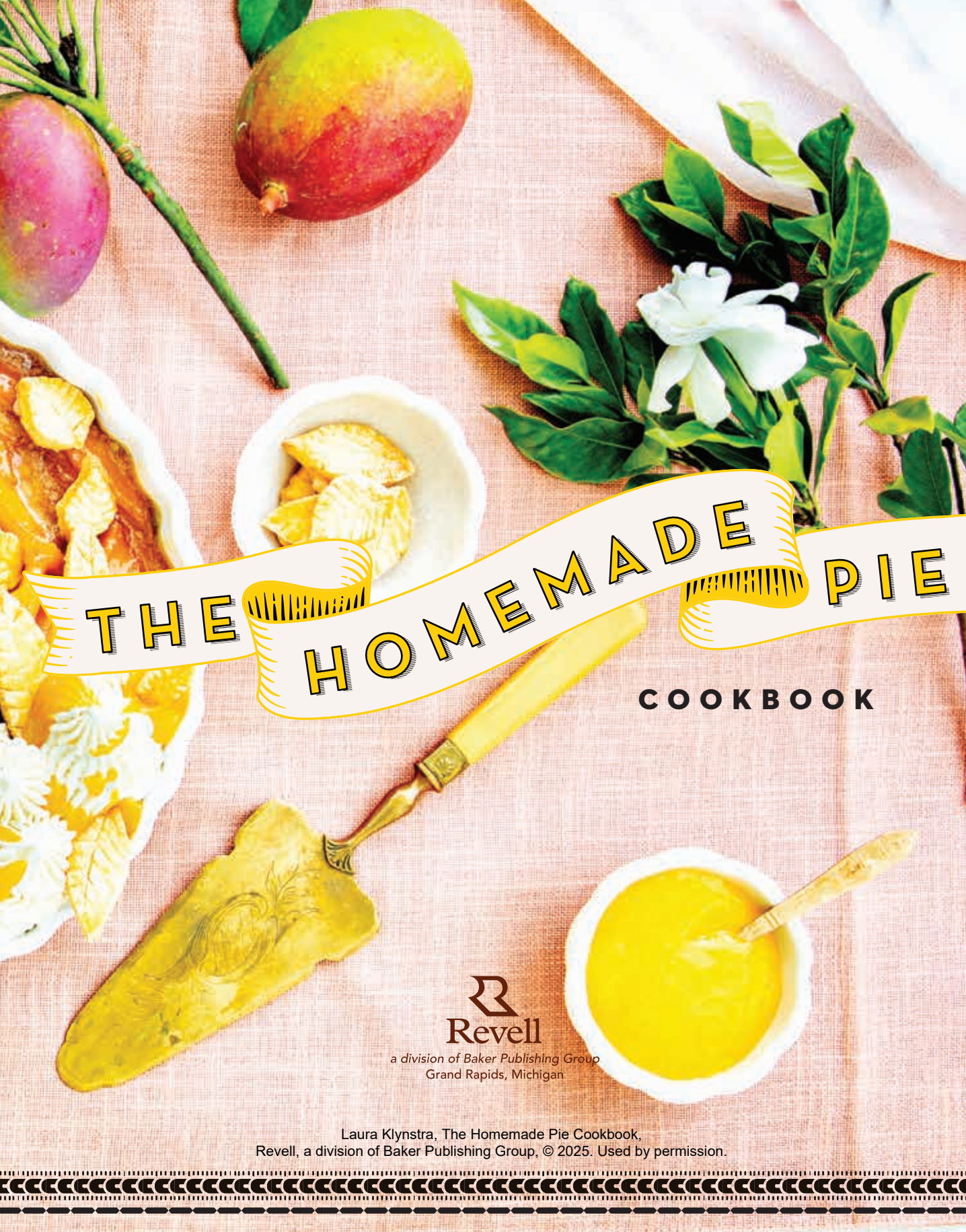




100 Pie, Tart, and
Galette Recipes
for Every Season

**LAURA
KLYNSTRA**

Laura Klynstra, *The Homemade Pie Cookbook*,
Revell, a division of Baker Publishing Group, © 2025. Used by permission.



THE HOMEMADE PIE

COOKBOOK



a division of Baker Publishing Group
Grand Rapids, Michigan

Laura Klynstra, The Homemade Pie Cookbook,
Revell, a division of Baker Publishing Group, © 2025. Used by permission.

Text and photography © 2025 by Laura Klynstra

Published by Revell
a division of Baker Publishing Group
Grand Rapids, Michigan
RevellBooks.com

Printed in China

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means—for example, electronic, photocopy, recording—without the prior written permission of the publisher. The only exception is brief quotations in printed reviews.

Library of Congress Cataloging-in-Publication Data
Names: Klynstra, Laura, author.

Title: The homemade pie cookbook : 100 pie, tart, and
galette recipes for every season / Laura Klynstra.

Description: Grand Rapids, Michigan : Revell, a division
of Baker Publishing Group, [2025] | Includes
bibliographical references.

Identifiers: LCCN 2024053722 | ISBN 9780800747015
(cloth) | ISBN 9781493451500 (ebook)

Subjects: LCSH: Pies. | Desserts. | Baking. | LCGFT:
Cookbooks.

Classification: LCC TX773 .K57445 2025 | DDC 641.86/52—
dc23/eng/20250131

LC record available at <https://lcn.loc.gov/2024053722>


NOTE: Consuming raw or undercooked eggs may increase your risk of foodborne illness, and foods that contain raw eggs (or eggs that have not been heated to at least 160°F) should not be prepared for pregnant women, babies, young children, elderly persons, or anyone whose health is compromised.

Cover photograph by Laura Klynstra
Author photograph by Mehreen Jabbar

Baker Publishing Group publications use paper produced from sustainable forestry practices and postconsumer waste whenever possible.

25 26 27 28 29 30 31 7 6 5 4 3 2 1





For Joyce, who made the kitchen the heart
of our home and who taught me that
love can come served in a pie dish.

*For Helene, who found joy in simple things and
always hummed while she worked.*

*And for Lorraine, who carries family memories
like treasures and always shows up in
good times and tough times with
fellowship, resilience, and grace.*

Contents





INTRODUCTION 10
 INGREDIENTS 12
 EQUIPMENT 15
 HOW TO USE THIS BOOK 20

PIE AND TART DOUGHS

Rustic Beautiful 24
 3 Methods for Making
 Pie Dough for Crusts 27

Recipes

Butter Pie Dough 33
 Maple Pie Dough 34
 Chocolate Pie Dough 35
 Vegan Pie Dough 36
 Gluten-Free Pie Dough 37

Rolling Out Pie Dough 38
Parbaking and Blind-Baking Crust 41
How to Make a Lattice Crust 42
Crust Design 44

Recipes

Press-In Shortbread Tart Dough 49
 Press-In Chocolate Tart Dough 50
 Gluten-Free Press-In Tart Dough 51
 Crumb Crusts 52

SPRING

Sweet Pies

Lemon Meringue Tart 57
 Black Bottom Banoffee Pie 58
 Hummingbird Pie 61
 Caramel Coconut Cream Pie 62
 Mango Tarte Tatin 65
 Salted Maple Chess Pie 66
 Brown Butter Pie 69
 Mississippi Mud Pie 70
 Birthday Sugar Cookie Confetti Pie 73
 Key Lime Tart 75
 Brown Butter Toffee Ice Cream Pie 77
 Whoopie Pies 78
 Oatmeal Carmelita Pie 81
 Jam Hand Pies 82
 Chocolate Silk Pie 85
 Irish Cream Espresso Brownie Pie 86
 Grasshopper Tart 89
 Rhubarb Raspberry Pie 90
 Rhubarb Crumb Tart 93
 Rhubarb Curd Pie with Whipped Strawberry
 Ganache 95
 Lemon Chess Pie 97

Savory Pies

Asparagus and Gouda Galette 98
 Croque Madame Galette 101
 Italian Easter Pie 102
 Pasties 105



SUMMER

Sweet Pies

- Angel Strawberry Pie **109**
- Fresh Strawberry or Peach Icebox Pie **111**
- Strawberry Cheesecake Ice Cream Pie **113**
- Strawberries and Cream Tart **116**
- Red, White, and Blue Tart **119**
- Classic Cherry Pie **120**
- Black Forest Pie **123**
- Cherry Raspberry Crumble Slab Pie **124**
- Pistachio and Rose Tart **127**
- Mackinac Island Fudge Ice Cream Pie **128**
- Root Beer Float Pie **131**
- Creamsicle Chiffon Pie **132**
- Pink Lemonade Pie **135**
- Mixed Fruit and Cream Mini Galettes **136**
- S'mores Tart **139**
- Peach Galette **140**
- Peaches and Cream Pie **143**
- Peach Cobbler Slab Pie **144**
- Fresh Fig Galette with Mascarpone Whipped Cream **147**
- No-Churn Chocolate Malt Ice Cream Pie **148**
- Lemon Blueberry Cream Crumb Pie **151**

Savory Pies

- Caramelized Onion Goat Cheese Tart **152**
- Heirloom Tomato and Burrata Galette **155**
- Tomatillo, Chicken, and Sweet Corn Galette **156**
- Southwest Quiche **159**



FALL

Sweet Pies

- Brown Butter Caramel Apple Pie **163**
- 7 Favorite Apple Varieties for Pies **164**
- Fried Apple Hand Pies **166**
- Caramel Apple Spice Galette **169**
- Cinnamon Roll Blueberry Apple Pie **170**
- Speculoos Apple Cream Cheese Pie **173**
- Chocolate Hazelnut Baklava Pie **175**
- Caramel Pear Pie **178**
- White Chocolate Macadamia Nut Tart **181**
- Caramel Brownie Skillet Pie **182**
- Frangipane Plum Tart **185**
- Crème Brûlée Tart **186**
- Oatmeal Cream Pies **189**
- Mini Pecan Tarts **190**
- Chocolate Chip Cookie Tart **193**
- Brown Sugar Maple Hand Pies **194**
- Peanut Butter Silk Pie **197**
- Chocolate Pecan Galette **198**
- Kathy's Pumpkin Pie **201**
- How to Make Fresh Pumpkin Purée **202**
- Pumpkin Cheesecake Pie **204**
- Pennie's Sweet Potato Pie **207**
- Toffee Crumb Pie **208**

Savory Pies

- Enchilada Pie **210**
- Samosa Pie **212**
- Lemon Chicken Shepherd's Pie **215**
- Chuchito Pie **216**



WINTER

Sweet Pies

- Peppermint Mocha Pie 221
- White Chocolate Cranberry Tart 222
- Cranberry Apple Pie 225
- Spiced Gingerbread Tart 226
- Peppermint Icebox Pie 229
- Shoofly Pie 231
- Magic Pie 232
- Blackberry Chocolate Mini Pies 235
- Raspberry Linzer Tart 236
- Kitchen Sink Pie 239
- Mint Chocolate Ice Cream Pie 240
- Fluffernutter Brownie Pie 243
- Cookie Dough Tart 244
- Peanut Butter Cup Pie 247
- Cookies and Cream Hand Pies 248
- Chocolate Tart 251
- Raspberry Cream Pie 252
- Red Velvet Pie 255
- Raspberry Cheesecake Valentine Tart 256
- Raspberry Heart Hand Pies 259
- Valentine Almond Berry Pie 260

Savory Pies

- Mediterranean Quiche 263
- Potato, Bacon, and Gruyère Galette 264
- Sausage Ricotta Pie 267
- Cranberry Brie Skillet Galette 268



GARNISHES AND TOPPINGS

- Garnishing Pies and Tarts 272
- Egg Wash and Sweet Egg Wash 275
- Whipped Cream 276
- Cream Cheese Whipped Cream 277
- Vanilla Bean Ice Cream 279
- Chocolate Wafer Cookies 280
- Vanilla Wafer Cookies 282
- Oatmeal Cookie Crisps 283
- Sugared Cranberries 285
- Raspberry Jam 286
- Raspberry or Blueberry Sauce 287
- Chocolate Fudge Sauce 288
- Salted Caramel 289
- Toffee Pecans 290
- Caramel Shards 291
- Chocolate Curls 293

RESOURCES 294

ACKNOWLEDGMENTS 296

INDEX 298

ABOUT THE AUTHOR 304

Introduction



Like most kids who start baking early, cookies were *my thing* growing up, and I made a lot of them. Shortbreads with jam fillings, gooey chocolate brownie-like varieties, cinnamon snickerdoodles, and of course every variation of chocolate chip I could find. My mom made wedding cakes out of our home, so I had an unending supply of decorating tools, which I soon started using to decorate shaped cookies. It got to the point that cookies just seemed easy. Contrary to the saying *easy as pie*, pie did not.

Cakes were my mom's business but pies were her favorite, and she baked many. She hated rolling out dough, though, and always took the shortcut of buying premade crust. It wasn't until I had my own home kitchen that I started to tackle the craft of making homemade pies completely from scratch. Eventually, I found that *pies are easy*. They may take a little more time and dexterity than a simple drop cookie, but I realized if I gave myself time to make something by hand, it was not only doable but also relaxing. It gave space for my head to slow down a bit and just focus on creating something with my hands. I spent so much time at my computer designing things electronically—creating something tangible was rewarding, and it was so fun to see (and smell) the finished pies coming out of the oven. They weren't perfect, but they were still beauties.

When I worked in New York City, I would sometimes bring baked goods to the office. Since the city's buildings are filled mostly with commuters, homemade goodies were a rarity. There's very little joy in lugging a cake or pie onto the bus and then down the stairs of the subway and carrying it several blocks while dodging taxis. But I found that sharing them

did bring joy—lots of it, both to my colleagues who thoroughly enjoyed having something special and fresh, and to me in knowing that something I created with my own hands and craft made someone else's day a little sweeter.

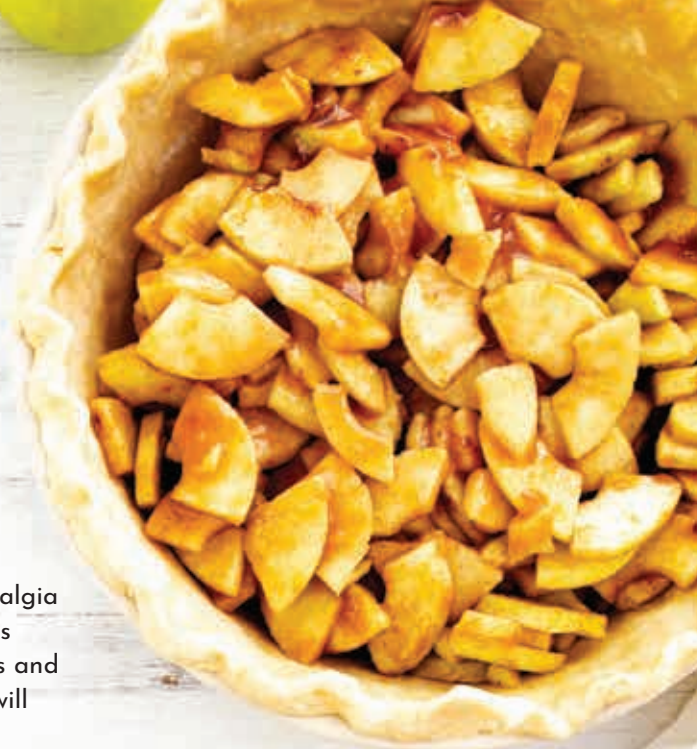
Pies have since become a favorite of mine, but I still enjoy all those cookie flavors from my childhood. I mix them into my pies whenever I can dream up a combination that will work. I usually save pie baking for special occasions: times of sharing, holiday meals, company potlucks, and dinner parties with old friends. Garnished with whipped cream or an eat-it-soon-before-it-melts scoop of ice cream, a steaming cup of dark roast coffee, and an agreeable conversation, pies are the sweet (or savory) center to many happy moments. Some of my best Thanksgiving memories revolve around tables filled with pie options so plentiful that someone inevitably pipes up, *I'll take a sliver of each!* Conversations while standing in the office hallway holding a plate of buttery, crumble-topped apple pie make colleagues more like friends.

Pies of endless varieties have worked their way into our celebrations and the special times of our lives, so much so that they hold a reverence that makes them anything but humble. Perhaps that's why I think of them as gifts or slices to be gathered around and shared. The very act of meticulously working cold butter into flour and molding crust to pie plate feels like a kind of love.

The craft and time that make pies so unique can also make them seem too difficult, like it's just too much to tackle. It's hard not to feel a little frustrated when the crust sticks to the rolling pin, or disappointed in an uneven crimp, or worried about the flour and crumbs

that seem to be everywhere. That handmade quality that makes pies so special is the same thing that can make a fully-from-scratch pie seem intimidating. But believe me, you can do this! In this book I share my favorite pie recipes but also ways to make the process easier. You can make every part from scratch or take some shortcuts. There are also many ways to make parts in advance, so if your schedule is tight you won't have to tackle every pie-making step at once. I also created a Fast and Easy icon so you can spot the quickest recipes when time is a luxury you don't have.

I hope this book becomes a tool to all the nostalgia and joy of sharing a slice of pie and all its delicious accompaniments with those you love. In good times and bad, pie will always make life a little sweeter and will make those sitting with you feel the love.



Ingredients

If you're afraid of butter, use cream.

—Julia Child

Before you begin baking, get your pantry and refrigerator stocked with these essential pie-baking ingredients. High-quality, fresh, and in-season ingredients make the most delicious pies. So always buy the best ingredients you can find.

BUTTER

Butter is an essential component of most pies, starting with the crust. There are vegan options, but for the most part, if you're eating pie, there's probably butter in it. I adore European butter, but for the sake of pie crust I lean more toward American butter, which has a lower amount of butterfat, making it harder when cold. The tendency of European butter to be softer and melt faster makes it more difficult to work with when trying to cut (not blend or cream) butter into flour for crust. You can certainly use European butter, which usually has a superior taste, but just know that you may need to stop working to cool your ingredients more often if using this higher butterfat version.

HEAVY CREAM

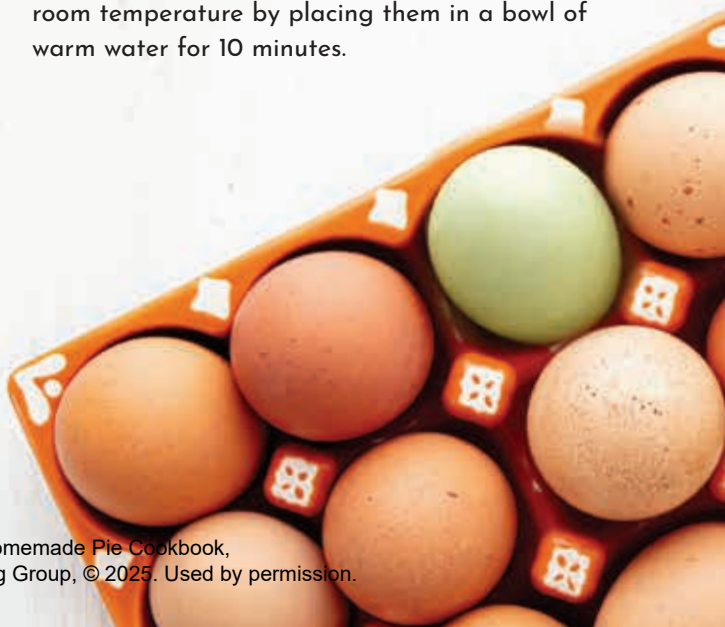
Perhaps not a common ingredient found in a typical refrigerator, heavy cream (or whipping cream) suddenly becomes a staple when making pies. Between homemade ice cream, whipped cream, and cold-set fillings, heavy cream is an essential ingredient. Skip the little pint and go for the larger container if multiple pies are on your agenda. The more natural varieties may have the cream rise to the top, so be sure to shake the container before opening

and check if any of the cream is stuck near the top before using.

EGGS

We raise chickens, and they produce the most amazing eggs. Birds that live natural lives as omnivores foraging on grass produce the best, most vitamin-rich eggs with a yolk that is closer to orange than yellow. If raising your own chickens is not your cup of tea, look for eggs from local producers of pasture-raised hens in your neighborhood or at farmers' markets. You can also purchase naturally raised eggs in most supermarkets. Look for "pasture-raised," which means the hens are outside in nature, versus "free range" or "cage-free," which usually means the hens are living in large pole barns.

Most recipes in this book call for room temperature eggs. This is to avoid having butter seize up from the cold temperature. If you forget to take your eggs out of the refrigerator on time, you can bring them to room temperature by placing them in a bowl of warm water for 10 minutes.



CHOCOLATE AND COCOA POWDER

When it comes to chocolate and cocoa powder, you get what you pay for. It really is worth the money to buy a higher quality. Higher quality chocolate tastes better and melts better, making it easier to work with. Valrhona makes excellent chocolate and unsweetened cocoa powder. Guittard is also a favorite brand of mine; with excellent flavor and fair-trade production, it is a great staple to keep in your pantry. When melting chocolate, it is best practice to use a coarsely chopped chocolate bar rather than chocolate chips.

There are three forms of cocoa powder: unsweetened (or natural) cocoa powder, Dutch process cocoa powder, and black cocoa powder. Unsweetened cocoa powder is the one most of us grew up using from the Hershey's can. If a recipe doesn't specify which cocoa powder to use, unsweetened is the go-to. Dutch process cocoa is less acidic and has a more mellow flavor. Black cocoa is even more processed than

Dutch process cocoa, which further reduces the acidity. It has an ultra dark color and smooth texture, and it is responsible for much of the unique flavor of Oreo cookies. As with solid chocolate, flavor will also be influenced by the brand, and higher quality cocoas will bring the best taste to your finished pies.

VANILLA

Vanilla is the most essential extract to keep in your pantry. Pure vanilla extract is made from dried vanilla beans soaked in alcohol for months. Imitation vanilla is a chemically synthesized vanillin flavor—only one of vanilla's three hundred flavors. Real vanilla is complex and adds depth to every recipe. I use vanilla in three forms: extract, bean paste, and beans. Vanilla bean paste and beans have stronger flavor and will also add dark, tiny flecks to your baked pies. Buying vanilla beans individually is very pricey. If you bake a lot, purchase them in bulk and store in the refrigerator.



Equipment

STAND MIXER

If you are going to splurge on one small kitchen appliance, make it a stand mixer. I keep all of my small appliances tucked away for tidy counters, except for my stand mixer, which I use almost every day. From pie doughs to fillings to meringues, curds, and whipped creams—everything is easier with a stand mixer. I recommend also getting a pastry attachment and an extra metal bowl. Stand mixers make everything easier, but if you don't have one, a hand mixer works; it will just take a little more effort and attention.

ROLLING PINS AND PASTRY BOARDS

There are many rolling pin options out there. I've used many kinds, but my go-to is a simple wood

rolling pin. If you have natural stone countertops, you already have the perfect surface to roll out dough. If you don't, a marble pastry board is great for rolling out pie dough. Marble is naturally cooler than other surfaces and helps keep butter cool while working with dough.

THERMOMETERS

Many ovens don't have accurate temperatures. Oven thermometers are inexpensive and can help ensure you are baking at the right temperature. Always keep in mind that because ovens differ, your bake times may also differ. Use the time on a recipe as a guide, but also use the visual cues I've indicated to decide whether your pie is ready. It is also helpful to have an instant read thermometer when making Swiss meringue, custards, and curds.



instant read thermometer

*pastry attachment
for stand mixer*

*whisk attachment
for stand mixer*

*pastry board
and rolling pin*



fine mesh sieve

whisks

tart taper

zester

*masking
tape and
permanent
marker*

bench scraper

*sprated
saucepan*

*measuring
cups*

pie weights

baking sheets and nonstick mats

PIE PLATES

My first pie plate was a red ceramic Emile Henry deep-dish. As I tried multiple pie recipes in my new pie plate, I started to wonder why the fillings seemed to only take up half of it. As it turns out, most pie recipes are written for a classic 9-inch pie plate, which is between 1 and 1½ inches tall. Deep-dish pie plates can be over 2½ inches tall and have nearly twice the volume of a classic pie plate. Many of the recipes in this book are scaled to fit a deep-dish pie plate. It is important to check the dish indicated for each recipe. This information will be in the text of the

recipe and located on the recipe's label at the bottom of the page. You can always use a deep-dish pie plate instead of a classic pie plate, but if you try to fit a deep-dish recipe into a classic-sized plate, you could have problems.

Disposable pie plates are almost always meant for classic-sized pies. When gifting a deep-dish pie, be sure to look for a disposable dish that is at least 2 inches deep.

Other kinds of baking dishes used throughout the book include skillet, mini pie plates, springform pans, and half-sheet baking pans.

WHAT TO DO IF YOUR PIE PLATE IS TOO SMALL

The classic-sized pies in this book were tested in a pie plate with a 1-quart capacity, and the deep dish recipes were tested in a pie plate with a 3¼-quart capacity. Because pie plates vary, yours may be smaller than these. If the filling doesn't fit, simply add extra filling to a ramekin or mini pie plate and create a mini pie for the baker.



skillet



Made in France 57 019

half-sheet baking sheet for slab pies



springform pan



classic-sized pie plate



deep-dish pie plate



tart pan



mini pie plates



How to USE THIS

Book



FAST AND EASY ICON

Some of the recipes in this book are multistep and labor intensive. If you're looking for something that comes together without much effort, look for the Fast and Easy icon I mentioned in the introduction. Most pies do have a long bake or chill time, but the recipes marked with this icon have a quick prep time, freeing you up to do other things while your pie bakes.



GLUTEN-FREE VARIATIONS

Many fillings in this book are naturally gluten-free. The crust is where the gluten enters in. These recipes are marked with a simple fix of swapping in one of the gluten-free crusts to make the pie work for anyone who can't have gluten.

BAKE TIMES

Each pie has a bake time, normally given as a time range. Again, since ovens vary in temperature, it is best to use visual cues along with a recipe's bake time when determining whether a pie is finished. Start checking your pie at the low end of the baking time range.

PIE LABELS

Each recipe also has a pie label at the bottom of the page. This label contains the pie size for a quick reference of what dish to use. The labels also have pairing recommendations and page number references to locate pairing recipes.

SPRING page 20	Makes 1 DEEP-DISH PIE	PAIRS WITH
		Whipped Cream (page 276) Chocolate Fudge Sauce (page 288)



GIFTING HOMEMADE PIES

Everyone loves pie, which makes it a thoughtful, sweet, homemade gift. A 10-inch square pastry box is the perfect size for both pies and tarts. You can also box up a pie sampler for the friend who has a tough time choosing just one flavor. Small triangular boxes are also available online to package a single piece of pie. Cellophane treat bags make lovely wrappings for single pieces or mini pies. Tie up your treats with colorful ribbon and twine for a special handmade present that will be both pretty and delicious.

