



Holiday  
**PIE GUIDE**

Jeremy Jarman





## Jeremy Jarman




@jeremyjarm

Hello all and happy holidays! This holiday baking guide is my gift to you to give you the confidence to bake your heart away this holiday season! I've got my favorite pie recipes and even a pie chart, no pun intended, to help you know when to start your holiday baking.

To me, pies and tarts are the quintessential Thanksgiving dessert. They are the perfect balance of sweet and buttery. And are the perfect end to a meal. I have included 7 recipes for you to enjoy and try out. They are ordered from easiest to hardest so you can choose what is best for you based on your timeframe!

Quick pie math. Just so you are aware, when determining the appropriate number of pies, the math is  $\# \text{ of guests} / 2 = \text{number of pies needed}$ . It seems obscene but trust me it works out and you will never regret the excess thanksgiving pie!!



*Oh all the*  
**TYPES OF  
PIE**



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## Double Crust

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A double-crust pie is the most classic form of pie. It has a bottom crust in the tin that is crimped to a top crust that covers a filling. This is my go to for most fruit pies, apple, cherry, peach, etc. It is perfect for crust lovers. This works beautifully when making lattice pies as well!

## Single Crust

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Single crust pies only have the crust in the tin. They are left open and can be covered in cream, meringue, or crumble topping. Some of the most well known are chocolate cream, lemon meringue, pumpkin, or even quiche. When making a single crust pie, blind baking (pre-baking) the crust is crucial to ensure your crust is totally finished when the filling is done.

## Galettes (Free Form Tarts)

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Honestly my all time favorite type of pie!! These are rustic and free form. They have no pie tin but can be made simply on a sheet pan. They are so free form and dont have to fuss with tins. This works best with fruits or fillings that are super thick. They are beautifully simple and delicious

## Tarts

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Tarts are very similar to a single-crust pie. Tarts are typically more shallow than pies and have a delicate tender shortbread crust. These are one of the most elegant versions of a tart.





Classic

# All Butter Pie Dough



1 - 9" pie



1.5 hr

*The classic OG pie crust. I use all butter in mine because I find the taste is much better and enjoy the texture. This is the perfect dough for any classic pie.*

## Ingredients

340 grams (2 1/2 cup)  
all purpose flour  
5 grams (1 teaspoon)  
sugar

5 grams (1 teaspoon)  
salt  
226 grams (8 ounces)  
unsalted butter

115 grams (1/2 cup)  
cold water

## Instructions

1. Cut the butter into 1/2 inch cubes.
2. In a large mixing bowl, use your fingers like a claw to stir together the all purpose flour, 1 teaspoon salt, and 1 teaspoon sugar until combined.
3. Add the cold butter cubes. Press and rub the butter and flour between your fingers until only pea sized pieces of butter remain. It's ready when you squeeze the flour butter mixture and it holds in a crumbly clump.
4. Using a rubber spatula, slowly fold in just enough ice water (no ice!) to bring the dough together. (I normally use all but around 1 tablespoon of ice water). You'll know it's ready when there are just a few crumbly bits of dough on the bottom of the bowl. The dough will also hold into one dough ball.
5. Form the dough into a disk and wrap with plastic. Place in the fridge to rest and hydrate for 1 hour.

\*This makes enough dough for 1 galette or 1 single-crust 9" pie. If you need more dough, double, triple, or even quadruple the batch of dough for more deliciousness.

*Hot tip: If you have any pie dough scraps, you can use cookie cutters to cut out cute decorations for the tops of your pies. You can also toss them with cinnamon sugar and bake on a parchment lined sheet tray for a little treat!*

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# Pâte Sucrée (Sweet Tart Dough)



1 - 9" tart pan



1.5 hr

*Pâte sucrée literally translates from french to mean sweet dough. This dough is a sweet shortbread style dough that is perfect for any tarts. Unlike the classic pie crust, this dough is not flaky, but slightly crumbly and mealy just like a shortbread. It's classic and elegant. This dough is meant to be used in a tart pan, trying to use it in a pie tin is not recommended.*

## Ingredients

113 grams (4 ounces) butter

30g (3 tablespoons) Almond Meal

75g (¾ cup) powdered sugar

1 Egg

250g (2 cups) all purpose flour

1g (1 pinch) Salt

## Instructions

1. In a large mixing bowl, combine the butter, powdered sugar, and almond meal until well combined
2. Beat in the half of the eggs until the mixture comes together
3. Add in the all purpose flour and salt and combine until the dough comes together
4. Form into a disk and wrap in plastic wrap
5. Chill for at least 30 minutes or overnight.

Pâte Sucrée

# Tart Dough





Classic

# Blind Baking

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To blind bake or not blind bake, the age-old question. My rule of thumb is if the pie has a custard filling (using eggs to thicken it) or is pre-cooked, blind-bake your crust. If it is a fruit filling, typically, do not blind-bake the crust. Examples of pies that need blind baking: Pumpkin, chocolate cream, lemon meringue, or pecan. Examples of pies that do not need blind baking: apple, blackberry, cherry, peach, etc. When you need to blind bake a crust, bake according to the directions below.

## Classic All Butter Pie Dough Blind Baking Instructions

1. Preheat the oven to 350F.
2. Spray the pie dish with pan spray.
3. Roll the pie crust into a round that extends 2"-3" beyond the border of your pie plate in every direction.
4. Fold the crust into quarters and transfer it to the pie plate. Crimp the edges of the crust.
5. Using a fork, dock the crust, piercing holes all over.
6. Line the pie crust with a piece of parchment paper or aluminum foil and fill it with pie weights.
7. Bake at 350F for 15 minutes or until the crust begins to set. Remove the pie weights and continue cooking for another 5-10 minutes.

## Tart Dough Blind Baking Instructions

1. Preheat your oven to 350F
2. Lightly flour a larger work surface. Remove the dough from the refrigerator and roll it out on the floured surface.
3. Roll to ~2-4 inches larger than the pan you are baking in. Transfer the dough to the tart pan and press the dough into the pan to secure it. Trim the edges so they are even to the tart pan.
4. Spray the inside of the dough with pan spray and dock it with a fork. Line the tart dough with aluminum foil and fill with pie weights.
5. Bake at 350F for 15-20 minutes or until the crust has started to set. Remove the pie weights and continue baking for another 10-15 minutes or until the crust is golden brown throughout.





*freeform*

**APPLE  
GALETTE**



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# Apple Galette



8 servings



1.5 hrs

This is one of my favorite dishes of all time!! It is simple, delicious, and comes together in minutes. I serve it every year for thanksgiving and use it as my last minute dessert for any occasion. Feel free to substitute any firm fruit (pears, peaches, plums, etc)

## Ingredients

1 Traditional pie crust (pg __)	1 lemon
4 Granny Smith apples	15 grams (1/8 cup) bread crumbs
15 grams (2 tablespoons) granulated sugar	1 egg
3 grams (1 teaspoon) cinnamon	15 grams (2 tablespoons) Demerara or
50 grams (1/4 cup) brown sugar	coarse sugar

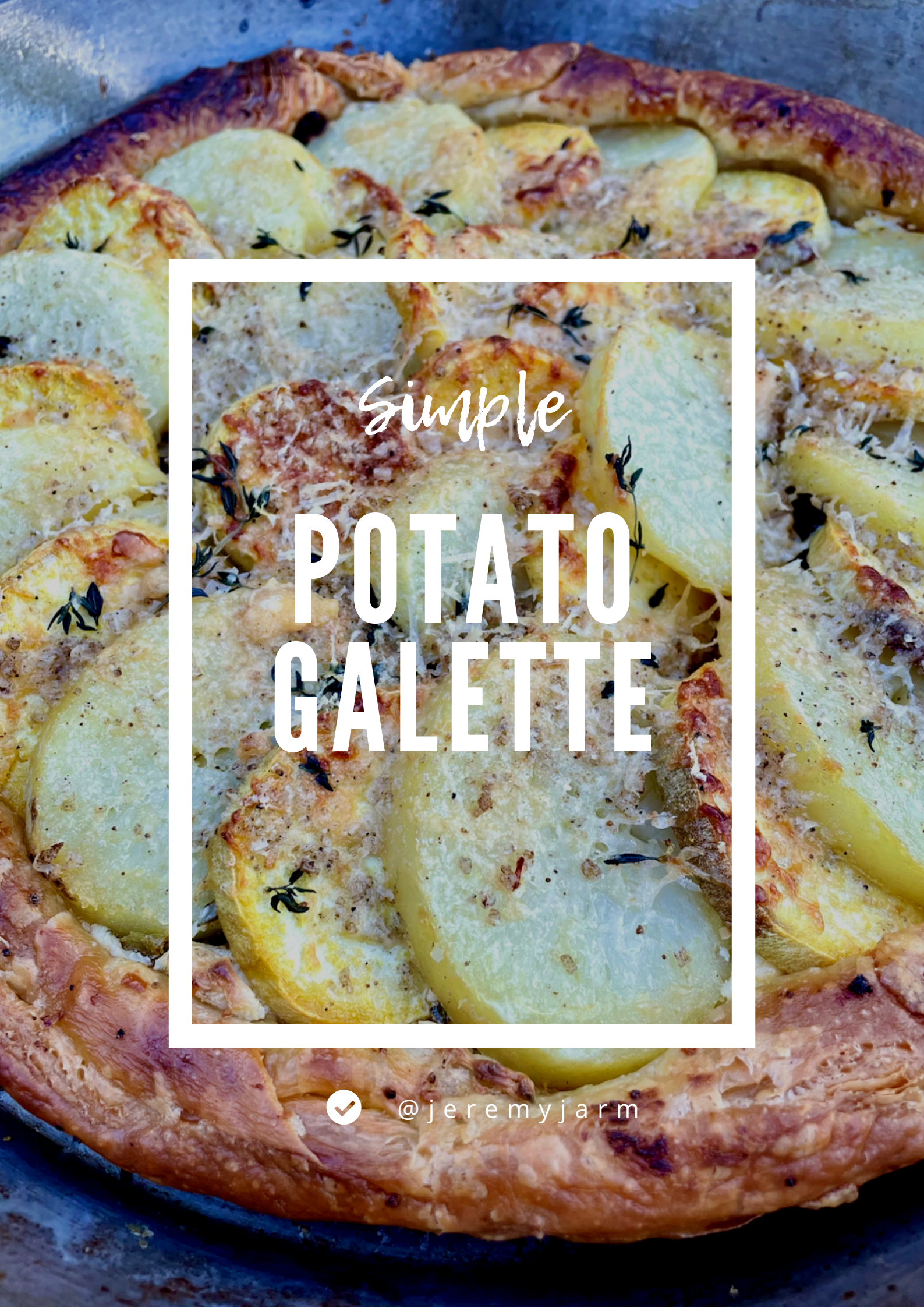
## Instructions

1. Preheat your oven to 375F
2. Peel the apples.
3. Remove the core and slice into 1/4" half moons.
4. Add all of your apples into a medium mixing bowl along with the juice from one lemon, the cinnamon, brown sugar, and granulated sugar. Toss to combine, then set aside.
5. Lightly flour your work station and roll out the pie crust into a 16" circle.
6. Transfer the dough to your baking sheet and scatter the bread crumbs across the bottom of the crust.
7. Beginning in the center, spread your apples across the crust, leaving a 2" border. (Do not add the juices at the bottom of the bowl).
8. Fold the edges of the crust around the apples.
9. Brush with beaten egg and sprinkle with Demerara sugar.
10. Make sure your oven is at 375F.
11. Bake until the crust is golden brown and the apples are soft, about 40-45 minutes.
12. Serve warm on its own or with vanilla ice cream & caramel sauce!!

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This recipe is great to throw together in a pinch. For an accelerated way of doing this, try with store bought pie dough or make the dough ahead of time and use right when you need it. You can also play with the sweetness on this recipe. If you like it sweeter, add more sugar, if you like less sweetness, remove some of the sugar.





*Simple*

# POTATO GALETTE



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# Potato Galette



8 servings



2 hrs

This is one of my favorite appetizers ever!! Caramelized onions meet herbed goat cheese and roasted potatoes. It is a crowd pleaser and will not dissappoint!

## Ingredients

1 pound Yukon gold potatoes	¼ cup olive oil	6 ounces goat cheese
1 large sweet potato	3 garlic cloves, minced	1 lemon
Kosher salt, to taste	1/4 cup dry white wine	1 sheet puff pastry
1 yellow onion	1 tablespoon thyme, chopped	1 ounce Parmesan
2 tablespoons unsalted butter	1 tablespoon rosemary, chopped	1 ounce Asiago cheese

## Instructions

1. Preheat your oven to 400F.
2. Prick the sweet and Yukon gold potatoes with a fork and rub with canola or olive oil. Season with a pinch of kosher salt. Lay the potatoes on a foil lined sheet tray, cover with more foil and bake until fork tender. 30 minutes for the yukon golds and 1 hour for the sweet potato.
3. Once cooled, slice the potatoes into 1/4" rounds
4. Change your oven temperature to 425F
5. Julienne the onion. In a large saute pan over medium heat, add two tablespoons of olive oil, two tablespoons of butter, the onion, and a large pinch of salt.
6. Cook for 30-45 minutes or until the onions are soft, cooked down to 1/4 the amount, and nicely browned. Add the minced garlic and cook for 1-2 minutes. Deglaze with 1/4 cup of dry white wine and cook down until most of the liquid is gone. Remove from the heat and set aside.
7. In a medium mixing bowl, combine the goat cheese, chopped thyme, chopped rosemary, the zest of a lemon and a large pinch of salt.
8. To prepare the tart, line a sheet tray with parchment paper and lay out the puff pastry. Spread the goat cheese all over the puff pastry leaving a 1" border with no goat cheese around the edge. Spread the onion mixture all over the top of the goat cheese. Shingle the potatoes over the onions, overlapping slightly. Get artsy with it and have fun!! Drizzle the top with 2 tablespoons of olive oil, a large sprinkle of salt and the grated parmesan and asiago cheeses.
9. Bake at 425F for 20-25 minutes or until the puff pastry is golden brown and puffy around the edges. Enjoy while warm.

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*Feel free to customize this recipe to your hearts content! I often play with different cheeses on top to get a different effect. You can also play with different vegetables every season. In winter try beets, celery root, turnips, etc. In the summer, tomatoes and summer squash are delicious!!*



A close-up photograph of a tart with a vibrant yellow filling and a golden-brown meringue swirl on top. The tart is served on a clear glass plate. The background is a grey, textured surface. A white rectangular frame is overlaid on the image, containing text.

*Tangy*

**LEMON  
MERINGUE  
TART**



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# Lemon Meringue Tart



8 servings



2 hrs

If you are a lover of citrus, this is the dessert for you! The curd in this tart is to die for. Its sweet, tangy, and so silky smooth. I prefer this one in tart form because the sugar cookie crust makes the ideal pairing. You can do this as a regular pie, just double the curd recipe.

## Ingredients

170 grams (~10) egg yolks	226 grams (~1 cup) lemon juice	9" prebaked tart shell
4 eggs	pinch of kosher salt	
350 grams (~1¾ cups) sugar	85 grams (6 tablespoons) butter	
Zest of 5 Lemons	56 grams (~¼ cup) heavy cream	

## Instructions

1. Preheat your oven to 325F
2. In a medium saucepan, zest 5 lemons and combine the zest with the sugar. Massage the mixture with your fingers to release the lemon flavor from the zest.
3. Add the eggs, yolks, and a pinch of salt and mix to combine.
4. Squeeze the 5 lemons and measure out 1 cup. If you are short on lemon juice, add in additional lemon juice (or other citrus juice) until you have 1 cup. Add the lemon juice to the sugar and egg mixture.
5. Chop the butter into cubes and add it into the mixture.
6. Cook over medium heat, stirring constantly with a rubber spatula. Make sure to scrape the sides of the pan. Continue cooking until the mixture thickens to a curd consistency. Never allow the mixture to boil, this will ruin the texture.
7. Whisk in the heavy cream, then strain to remove the lemon zest and any eggy bits.
8. Transfer the mixture to the tart shell.
9. Bake at 325F until the edges have set and there is just the slightest jiggle in the center, about 15 minutes.
10. Set in your refrigerator to chill overnight.
11. Once chilled, either pipe on meringue or dollop on with a spoon. Toast the meringue with a torch.

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*Feel free to customize this recipe to your hearts content! I often play with different cheeses on top to get a different effect. You can also play with different vegetables every season. In winter try beets, celery root, turnips, etc. In the summer, tomatoes and summer squash are delicious!!*

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Simple

# Swiss Meringue

*There are three core meringues; French, Swiss, and Italian. Each one has different uses but swiss will always be my favorite. It is smooth, creamy, and toasts up beautifully.*

## Ingredients

120 grams (4 whole) egg whites

240 grams (1 ¼ cup) sugar

10 grams (2 teaspoons)  
vanilla extract

## Instructions

1. In a large heatsafe bowl, combine the eggs and sugar. Place over a small pot of boiling water, making sure that the bottom of the bowl is not touching the water.
2. Whisking constantly, cook the mixture until it reaches 130F. You can alternatively test the mixture by taking out a spoonful and feeling if all of the sugar crystals are dissolved.
3. With an electric mixer, whip until you reach stiff peaks and the mixture has cooled.
4. Add the vanilla extract and use the meringue immediately!

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*Have some fun with this recipe!! You can use it in all sorts of applications. Flavor with different extracts or cocoa powder. Add some food coloring and make meringue cookies or lollipops. My favorite use is to make swiss meringue buttercream by beating in 360g of softened butter piece by piece.*





*Rich & Silky*

# CHOCOLATE CREAM PIE



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# Chocolate Cream Pie



8 servings



1.5 hrs

This pie takes me back to being in the kitchen with grandma. Any time I went to her house she would whip up a fresh batch of chocolate pudding. We would eat it still warm and nothing was better than a batch of grandma's pudding. This pie uses a very similar pudding and brings back all those wonderful memories

## Ingredients

### For the Crust

1- 9" Prebaked pie shell

### For the Filling

340 grams (1 ½ cups) cream

340 grams (1½ cups) milk

2 grams (¼ teaspoon) salt

100 grams (½ cup) sugar

30 grams (3 tablespoons)

cornstarch

6 Egg yolks

56 grams (4 tablespoons)

butter

170 grams (6 ounces)

dark chocolate

### For the Topping

450 grams (2 cups)

heavy cream

100 grams (½ cup) sugar

5 grams (1 teaspoon)

vanilla

28 grams (1 ounce)

dark chocolate

## Instructions

### For the Filling

1. In a medium saucepan, combine the milk, cream, and salt. Bring to a simmer
2. In a medium bowl whisk together the sugar, cornstarch, and egg yolks
3. Slowly stream the hot milk mixture into the egg mixture
4. Transfer back to the saucepan and bring the mixture to a simmer stirring constantly. Once the mixture has simmered for a minute, turn off the heat and add the dark chocolate and butter. Whisk until well combined and all the chocolate is melted.
5. Strain the mixture into a pie crust, smooth out, and cover with a piece of plastic wrap. Make sure the plastic is directly touching the custard to avoid a film forming.
6. Chill for a few hours or until set

### For the Topping

1. In a large bowl, whip the cream with the sugar and vanilla until you reach soft to firm peaks
2. Dollop the cream all over the top of the pie until all of the chocolate custard is covered
3. Shave a little chocolate all over the top of the cream
4. Serve and enjoy every last bite!!!

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*The star of this dish is the chocolate custard!!! It is great in this pie but can be used for a million purposes. In a cup with some chopped up oreos, as a cake filling, on top of some brownies, by the spoonful directly from the warm pot. Play with it and use it on everything. You can also make this into a tart by using a pate sucee crust in a tart pan. You will only need a 1/2 batch of custard to fill a tart shell.*





*Spiced*

**PUMPKIN  
CREAM  
CHEESE  
TART**



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# Pumpkin Cream Cheese Tart



8 servings



1.5 hrs

This is where cheesecake meets pumpkin pie and makes the most delicious little baby. It is the perfect way to get someone who does not like pumpkin pie eating something pumpkiny. I first learned in in culinary school and am so happy te be able to share it here.

## Ingredients

1- 9" tart shell	1 egg	5g (1 teaspoon) ginger
225g (1 cup) cream cheese	2 egg yolks	3g (½ teaspoon) nutmeg
100g (½ cup) brown sugar	225g (1 cup) pumpkin puree	3g (½ teaspoon) cardamom
150g (¾ cup) creme fraiche	5g (1 teaspoon) cinnamon	

## Instructions

1. Preheat your oven to 325F
2. In a large bowl, beat the cream cheese until softened
3. Add in the sugar beating well to combine. Scrape down the sides of the bowl
4. Add in the egg yolks, remaining egg, and creme fraiche. Beat until well combined
5. Remove ¼ cup of this mixture and set aside
6. Add in 1 cup of pumpkin puree, and the spice mix. Beat until well combined, making sure to scrape down the sides of the bowl as you go.
7. Transfer the pumpkin mixture to the tart shell, making sure not to overfill
8. Using the remaining cream cheese filling, dollop little spoonfuls around the top of the tart and use a toothpick to add some nice swirls
9. Bake at 325F for 25-30 minutes or until the mixture is set but just slightly jiggly.
10. Enjoy with whipped cream!!





*Classic*

# PUMPKIN PIE



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# Classic Pumpkin Pie



8 servings



1.5 hrs

Growing up, I never had an appreciation for pumpkin pie. I think that comes from my moms general dislike of it. I always saw it at thanksgiving and thought...eah I'll pass. Then at some point, I started really enjoying it and realized I need a recipe that my mom would enjoy too. This is that recipe. It is slightly more custard like than the traditional pumpkin pie but oh soooooo delicious. I hope you enjoy!

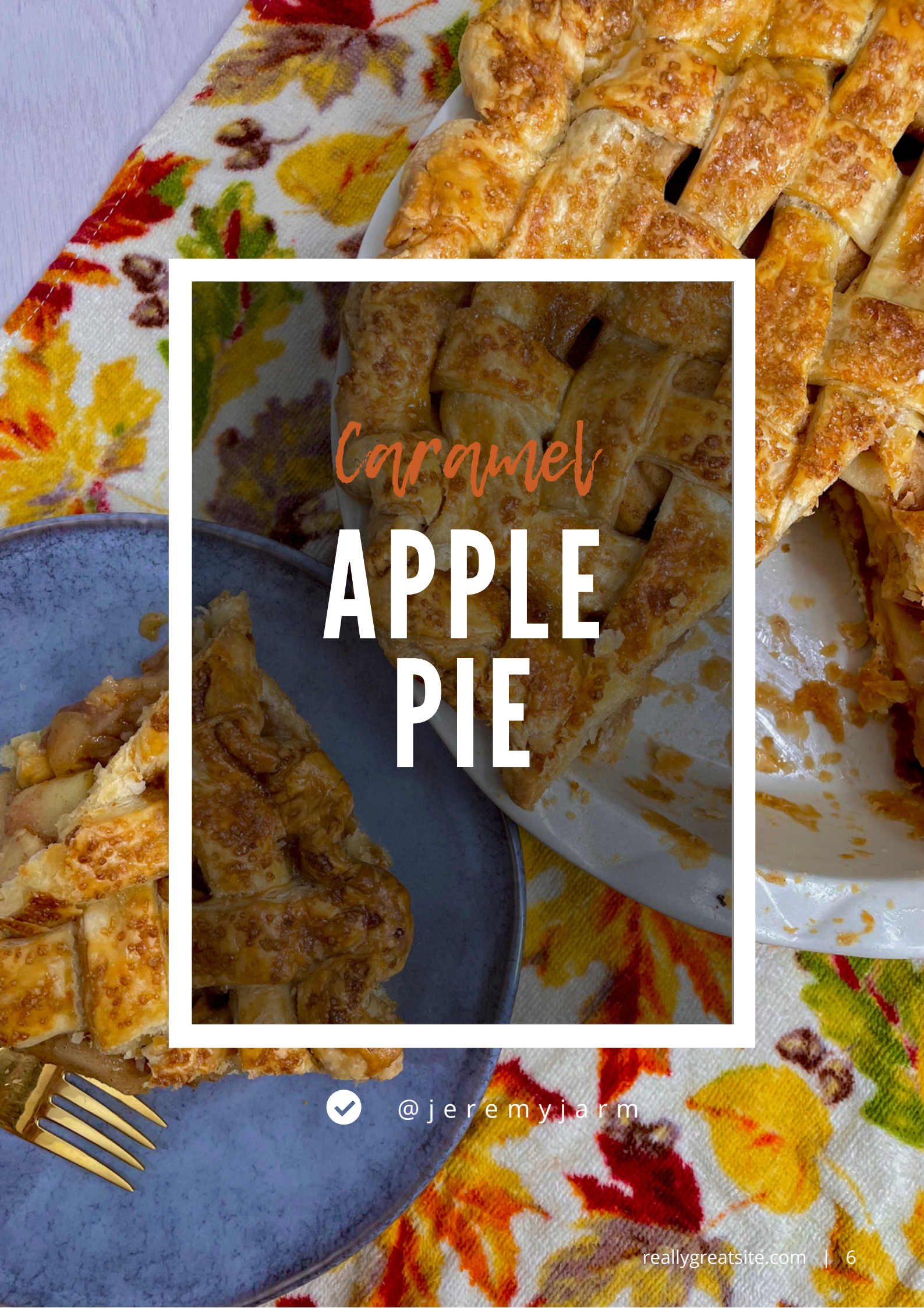
## Ingredients

1- 9" pie shell	8 grams (3 teaspoons)	3 egg yolks
75g (1/4 cup + 2 tablespoons) sugar	pumpkin pie spice	425g (1-15oz can) pumpkin puree
150g (3/4 cup) brown sugar	3 grams (1/2 teaspoon) kosher salt	300g (1 1/3 cup) heavy cream
16g (2 tablespoons) flour	2 egg	

## Instructions

1. Preheat your oven to 400F
  2. In a large bowl, combine the sugar, brown sugar, pumpkin pie spice, salt, and flour.
  3. Whisk in the egg yolks, eggs, and pumpkin puree. Once smooth, add in the heavy cream and whisk until well combined.
  4. Transfer the mixture to a prebaked 9" pie shell and bake at 400F for 30-45 minutes. The mixture should be well set around the edges with a slight jiggle in the center. The internal temperature should be between 185F-200F.
  5. Remove the pie from the oven and allow to cool before chilling overnight.
  6. I like to serve this pie topped with sweetened whipped cream and a little bit of pumpkin pie spice.
- \*Please note, sometimes the custard in this pie will crack on top. When it cracks, I definitely recommend topping it with whipped cream. It will cover the crack and no one will know.





*Caramel*  
**APPLE  
PIE**



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# Caramel Apple Pie



8 servings



2.5 hr

If you love a decorative apple pie, this one is for you. I made sure to really work hard to create something spectacular with this one. It highlights apples, sugar, and cinnamon in such a way that you will go back again and again for slice after slice. The lattice is what takes the most time to figure out. Once you have that under control, you are good to go.

## Ingredients

Double Batch of	28 grams (2 tablespoons) butter	6 grams (2 teaspoons)
Classic pie dough	200g (1 cup) brown sugar	cinnamon
6 large Granny Smith apples	35 grams (1/4 cup)	Pinch of kosher salt
200g (1 cup) granulated sugar	all purpose flour	1 egg (beaten)
1 lemon		10 grams (2 tablespoons) coarse sugar

## Instructions

1. Preheat your oven to 350 F
2. Spray a pie dish with pan spray.
3. Roll out 1 batch of the classic pie dough to a 14" circle and transfer to a 9" pie dish. Press the dough firmly into the dish so it sticks to the sides. Allow for 1" of excess dough to hang over the sides on each edge of the pan. Place in the refrigerator to chill.
4. While the dough is chilling, peel, core, and slice all of the apples into quarter inch slices. Place in a large bowl and toss with the juice of one lemon. Set aside.
5. In a large pot, caramelize the cup of granulated sugar. Place the pot over medium high heat. Sprinkle enough sugar to cover the base of the pot. Once the sugar starts to melt and caramelize, begin stirring in the rest of the sugar until all of the sugar crystals melt down and you get a smooth caramel. Add 2 tablespoons of butter and melt in. Then add in 1/4 of the apples and mix until the apples start to release their juice and the caramel is like syrup around the apples. Remove from the heat. (please note there may be some lumps of caramel remaining in the apple mixture)
6. Toss the remainder of the apples into the pot with the caramel and stir to coat.
7. Add in the brown sugar, flour, cinnamon, and a pinch of kosher salt. Mix until well combined.
8. Let the apples sit for 5 minutes so they can macerate.
9. Transfer the macerated apples into the bottom crust. Be sure to allow the juices to drain off the apples before you transfer them into the crust.
10. Using 1 inch strips of pie dough, create a lattice design on top of the pie using the 2nd batch of crust. Pinch the edges of the top and bottom crust together and then crimp the crust.
11. Brush the top with the beaten egg and then sprinkle with coarse or demerara sugar to add an attractive topping.
12. Bake at 350F for 45 minutes to an hour. Or until the crust is golden brown, the apples are tender, and the juices of the apples have thickened.
13. Enjoy warm with vanilla ice cream and caramel sauce!

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Here are some great videos for reference!

Lattice pie crust: <https://www.youtube.com/watch?v=vwQYdzljw-4>

Dry Caramel: <https://thetoughcookie.com/2016/05/22/make-dry-caramel/>

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