



SatisPie University - #102 Baking Problems, Solutions, Instructions

<u>Fruit Pie Baking Issue</u>	<u>Causes</u>	<u>Solution</u>
Boil Out of Filling	Low Oven Temperature, Oven out of Calibration, Mixed Fruit and Custard Pies in Same Oven, Overbaking	1. Check Oven Temperature, Adjust temperature upward 2. Check with Mercury Thermometer or digital thermal system, service. 3. Bake only Fruit Pies together or Custard Pies together, no mixing
Brown Top Crust, Raw Bottom Crust	Oven Temperature too High, Warped or Dirty Baking Sheets, Oven not Pre-Heated, Underbaking	1. Check Oven Temperature, Adjust temperature downward 2. Clean or Discard damaged or warped baking sheets 3. Allow sufficient time to pre-heat oven.
Dark Brown Top Crust	Oven Temperature too High, Pies baked for Excessive Time, Oven not Pre-Heated.	1. Check Oven Temperature, Adjust temperature downward 2. Bake with timer and visually. 3. Allow sufficient time to pre-heat oven.
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<u>Custard Pie Baking Issue</u>	<u>Causes</u>	<u>Solution</u>
Filling Does not Set	Oven temperature too High or Low, browned surface, liquid center.	Check Oven Temperature, Adjust temperature to 350 degrees, do not mix pie types in same oven.
Filling Cracked in Center	Pie removed prior to filling setting, can be both underbaking and overbaking	Check filling to make sure it is set prior to removal, pie must not only be brown but set. If pie is browning before set, reduce oven temperature.
Filling Cracked at Crust	Pies Baked for Excessive time	Bake with timer and visually, test filling set with toothpick. Oven Temperature may be too low causing pies to dehydrate before setting and browning.
Burned Top Surface, Filling not Set	Oven Temperature too High and/or mixed fruit and custards in same oven	Check Oven Temperature, Adjust temperature downward, do not mix fruit pies with custards.
Sunken Filling after Cooling	Oven Temperature too High or pies baked excessive time	Check Oven Temperature, Adjust temperature downward, bake pies with timer and visually.
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General Baking Instructions

Double Crust Pies	Custard Pies	Crumb Topping Pies
<p>Preheat Oven to 385-400 degrees</p> <p>Keep Pies Frozen until ready to bake, do not slack pies on floor or cooler.</p> <p>Place pies on baking sheet with Parchment Paper</p> <p>Bake Pies for 50-60 minutes until golden brown in color. Watch for boil out.</p> <p>Remove from oven and allow to fully cool at room temperature, do not place in cooler or freezer to speed cooling process</p>	<p>Preheat Oven to 350 degrees</p> <p>Keep Pies Frozen until ready to bake, do not slack pies on floor or cooler.</p> <p>Remove Plastic Wrap from Pies</p> <p>Place pies on baking sheet with Parchment Paper</p> <p>Reduce oven temperature to 340 degrees</p> <p>Bake Pies for 45-60 minutes until edge crust is golden brown in color and filling is set but not browned.</p> <p>Remove from oven and allow to fully cool at room temperature, do not place in cooler or freezer to speed cooling process</p>	<p>Preheat Oven to 385-400 degrees</p> <p>Keep Pies Frozen until ready to bake, do not slack pies on floor or cooler.</p> <p>Remove Plastic Wrap from Pies</p> <p>Place pies on baking sheet with Parchment Paper</p> <p>Fluff Crumb topping to get hills and valleys on surface of crumb</p> <p>Bake Pies for 50-60 minutes until golden brown in color. Watch for boil out.</p> <p>Remove from oven and allow to fully cool at room temperature, do not place in cooler or freezer to speed cooling process</p>