VANILLAGOODS BAKING ACADEMY · PIES & TARTS

Course workbook

Fruit Pies & Galettes

Apple, berry, lattice, hand pies



Beginner · 5 video lessons · 41 minutes of video · Notes, quizzes and a practice log

By the end you'll be able to

- Thicken fruit fillings so they slice
- Weave a lattice top
- Fold galettes and seal hand pies

Inside

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Lesson videos by StatUpBox, Preppy Kitchen, Food Wishes and Food52, watched on YouTube from the course page.

This workbook belongs to _____

START HERE

How to use this workbook

This workbook goes with the free video course **Fruit Pies & Galettes** on vanillagoods.com. Watch each lesson there, then use these pages to keep what you learned and to track what you have practised.

1

Watch

Open the lesson page and watch the creator's video. Jot quick notes on the lined space as you go.

2

Read and tick

Read the VanillaGoods notes, then tick each key point once you can explain it in your own words.

3

Check and practise

Answer the three questions, compare with the answer key on page 13, then log your bake.

Your lesson plan

	LESSON	VIDEO	WATCHED	QUIZ	PRACTISED
1	**Apple pie** Video by StatUpBox	10 min	☐	☐	☐
2	**Berry pie** Video by Preppy Kitchen	12 min	☐	☐	☐
3	**Lattice tops** Video by Food Wishes	8 min	☐	☐	☐
4	**Rustic galettes** Video by Food52	5 min	☐	☐	☐
5	**Hand pies** Video by Food Wishes	6 min	☐	☐	☐

Tools you'll see

9-inch pie dish · Rolling pin · Pie crust shield · Half-sheet pan · Pastry brush · Pastry wheel · Parchment paper · Round cutters

Any brand works. The lessons show what each tool is for.

Keep track online too

On each lesson page, "Mark complete" saves your progress in your browser, with no account. Finish every lesson and the course page lets you print a free certificate of completion.

Apple pie

Video by **StatUpBox**: *"How To Make Apple Pie From Scratch Easy Simple"*

vanillagoods.com/pages/baking-lesson/fruit-pies-and-galettes-1-apple-pie

Apple pie with a crisp bottom and a filling that holds: the right apples, a thickener, a hot start low in the oven and a long cool.

Key points

- [ ] Mix firm tart and firm sweet apples
- [ ] Bake low in the oven on a preheated baking sheet
- [ ] Wait until the juices bubble thickly, then cool 3–4 hours

Choosing apples

Good pie apples hold their shape. A mix gives the best flavor: something tart, such as Granny Smith, with something sweet and firm, such as Honeycrisp, Braeburn, Golden Delicious or Pink Lady. Slice them evenly, about 1/4 inch thick, so they cook at the same rate.

Step by step

- Toss the apples with sugar, spices, lemon juice and a thickener such as flour, cornstarch or tapioca
- Let them sit 30 minutes; pour off the juice, boil it down to a syrup and stir it back in
- Fill the chilled bottom crust, mounding the apples in the center
- Add the top crust, crimp, cut vents, brush with egg wash and sprinkle with sugar
- Bake at 425°F (220°C) for 20 minutes, then at 375°F (190°C) for 40–50 minutes

Watch for

Set the pie on a preheated baking sheet on the lowest rack so the bottom crust gets direct heat. The pie is done when thick juices bubble through the vents; thin, watery bubbles mean it needs more time. Cool 3–4 hours before slicing so the filling sets.

TOOLS IN THIS LESSON: 9-inch pie dish · Rolling pin · Pie crust shield · Half-sheet pan

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 13.

1 Where in the oven should an apple pie bake?

- (A) On the top rack
- (B) On the lowest rack, on a preheated baking sheet
- (C) In the middle, on a cold rack

2 How do you know the pie is done?

- (A) The crust is pale gold
- (B) The timer goes off
- (C) Thick juices bubble through the vents

3 Why let the apples sit with sugar before filling?

- (A) They release juice you can reduce, so the pie is less watery
- (B) To make them softer than sauce
- (C) To change their color

Practice log

Practice is where the lesson sticks. Note what you made and what you would do differently.

WHAT I MADE	DATE AND HOW IT WENT
	☆ ☆ ☆ ☆ ☆

WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

Berry pie

Video by **Preppy Kitchen**: *"The BEST Blueberry Pie"*

vanillagoods.com/pages/baking-lesson/fruit-pies-and-galettes-2-berry-pie

A berry pie that slices instead of running: enough thickener, a full boil in the center and patience while it cools.

Key points

- [ ] Berries release a lot of juice and need more thickener
- [ ] The filling must bubble in the center, not just at the edge
- [ ] Cool completely, about 4 hours, before cutting

Thickening the juice

Berries are mostly water, so the thickener decides whether the pie sets. Cornstarch and instant tapioca are the most common choices. Toss the berries with the sugar, thickener, lemon juice and a pinch of salt just before filling the crust, so they do not sit and turn soupy.

Step by step

- Use fresh berries, or frozen berries straight from the freezer
- Add a little extra thickener for frozen berries and expect a longer bake
- Fill the crust and top with a lattice or a vented crust so steam can escape
- Bake on a baking sheet to catch drips
- Bake until thick, slow bubbles appear in the center of the pie, often 60–75 minutes

Watch for

Bubbles at the edge are not enough; the center has to boil for the thickener to do its work. Cover the crust edge with a shield if it browns early. The filling stays loose while warm and sets as it cools, so wait about 4 hours before slicing.

TOOLS IN THIS LESSON: 9-inch pie dish · Half-sheet pan · Pie crust shield · Pastry brush

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 13.

1 What is the sign that a berry pie is fully baked?

- (A) Thick, slow bubbles in the center
- (B) A golden crust edge
- (C) Juice running over the side

2 How should frozen berries be used?

- (A) Thawed and drained overnight
- (B) Rinsed in hot water
- (C) Straight from the freezer, with a little extra thickener

3 When should the berries be mixed with sugar and thickener?

- (A) The day before
- (B) Just before filling the crust
- (C) After baking

Practice log

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WHAT I MADE	DATE AND HOW IT WENT
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WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

Lattice tops

Video by **Food Wishes**: *"Peach Pie - How to Make a Lattice-Top Peach Pie"*

vanillagoods.com/pages/baking-lesson/fruit-pies-and-galettes-3-lattice-tops

Weave a lattice top one strip at a time: even strips, cold dough and a simple fold-back pattern.

Key points

- [ ] Cut even strips with a ruler and a pastry wheel
- [ ] Fold back every other strip to weave in the next
- [ ] Chill the finished pie 20–30 minutes before baking

Getting ready

Roll the top crust into a round about 12 inches across and cut it into strips of the same width, about 3/4 inch for a classic look. Ten to twelve strips cover a 9-inch pie. Chill the strips for 10 minutes; cold dough is much easier to lift and weave.

Weaving

- Lay half the strips across the filled pie in one direction, with a little space between them
- Fold every other strip back to the edge
- Lay one new strip across the center, at a right angle to the others
- Unfold the strips over it, then fold back the ones you left the first time
- Add the next cross strip and repeat, working from the center out to each side

Finishing

Trim the strips at the rim, fold the edge of the bottom crust over the ends and crimp. Brush with egg wash, sprinkle with coarse sugar and chill the pie 20–30 minutes so the lattice keeps its shape. If the dough turns soft while you weave, put everything back in the fridge for a few minutes.

TOOLS IN THIS LESSON: Pastry wheel · Rolling pin · Pastry brush · 9-inch pie dish

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 13.

1 How many strips does a 9-inch pie need?

- (A) Three or four
- (B) Ten to twelve
- (C) Thirty

2 What is the basic weaving move?

- (A) Twist each strip twice
- (B) Braid three strips together
- (C) Fold back every other strip and lay a new one across

3 Why chill the strips before weaving?

- (A) Cold dough is easier to lift without stretching or tearing
- (B) To make them shrink
- (C) To dry them out

Practice log

Practice is where the lesson sticks. Note what you made and what you would do differently.

WHAT I MADE	DATE AND HOW IT WENT
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WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

Rustic galettes

Video by **Food52**: *"Easy Apple Galette | Recipe"*

vanillagoods.com/pages/baking-lesson/fruit-pies-and-galettes-4-rustic-galettes

A galette is a pie with no pan: roll the dough, pile fruit in the middle, fold the edge over and bake it on a tray.

Key points

- [ ] Roll and assemble on parchment, then slide it onto the tray
- [ ] Leave a 2-inch border and fold it over the fruit
- [ ] A few leaks are normal

Why bakers love galettes

A galette needs no pie dish, no crimping and no top crust. The rough, pleated edge is the look. It also bakes faster than a deep pie, and the open top lets the fruit juices thicken.

Step by step

- Roll the dough on parchment into a rough 12-inch round, about 1/8 inch thick
- Scatter a spoonful of flour, almond flour or fine crumbs over the center to absorb juice
- Pile on fruit tossed with sugar and a little thickener, leaving a 2-inch (5 cm) border
- Fold the border up over the fruit, pleating it every few inches
- Brush the dough with egg wash, sprinkle with coarse sugar and chill 15–20 minutes

Baking

Bake at 400°F (200°C) for 35–45 minutes, until the crust is deep golden and the juices bubble. Some juice usually escapes onto the parchment, and that is fine. Let the galette cool on the tray for at least 15 minutes so the filling thickens before you move or slice it.

TOOLS IN THIS LESSON: Half-sheet pan · Parchment paper · Rolling pin · Pastry brush

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 13.

1 How wide a border should you leave around the fruit?

- (A) About 2 inches
- (B) None
- (C) About 6 inches

2 Why sprinkle flour or crumbs under the fruit?

- (A) To add crunch on top
- (B) To absorb juice and protect the crust
- (C) To make the dough rise

3 Juice has leaked onto the parchment. What does that mean?

- (A) The galette is ruined
- (B) The oven is broken
- (C) Nothing is wrong; a few leaks are normal

Practice log

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WHAT I MADE	DATE AND HOW IT WENT
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WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

Hand pies

Video by **Food Wishes**: *"Apple Turnovers (The Perfect Hand Pies with Any Filling) | Food Wishes"*

vanillagoods.com/pages/baking-lesson/fruit-pies-and-galettes-5-hand-pies

Small sealed pies you can hold: thick, cooled filling, a tight seal, steam vents and a chill before the oven.

Key points

- [ ] Use a thick, cooled filling; raw juicy fruit leaks
- [ ] Do not overfill: 1–2 tablespoons per pie
- [ ] Seal, vent and chill before baking

The filling

A hand pie has very little room for juice. Cook the fruit with sugar and a thickener until it is jammy, then cool it completely. Warm filling melts the butter in the dough and makes the pies leak.

Step by step

- Roll the dough to about 1/8 inch and cut 4- to 5-inch rounds or rectangles
- Put 1–2 tablespoons of filling on one half, leaving a clear border
- Brush the border with egg wash or water and fold the dough over
- Press out the air, then crimp the edge with a fork
- Cut two or three small vents in the top and chill or freeze 15–20 minutes

Baking

Brush with egg wash, sprinkle with coarse sugar and bake at 400°F (200°C) for 18–25 minutes, until deep golden. Add a glaze only when the pies are cool. Unbaked hand pies freeze well; bake them from frozen and add a few minutes.

TOOLS IN THIS LESSON: Round cutters · Rolling pin · Pastry brush · Half-sheet pan

NOTES WHILE YOU WATCH

✓ Check yourself

Three quick questions from this lesson. Mark your answers, then compare with the answer key on page 13.

1 Why cook and cool the filling first?

- (A) To make it sweeter
- (B) To change the color
- (C) Raw juicy fruit leaks, and warm filling melts the dough

2 What are the small cuts in the top for?

- (A) To let steam escape
- (B) Decoration only
- (C) To add sugar

3 How much filling goes in each hand pie?

- (A) About 1/2 cup
- (B) 1–2 tablespoons
- (C) As much as will fit

Practice log

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	☆ ☆ ☆ ☆ ☆

WHAT WENT WELL

WHAT I'D CHANGE NEXT TIME

ANSWER KEY

Check your answers

One correct answer per question. If you missed one, the note explains why, and the lesson page has the full notes and the video.

1. Apple pie

1 **B** Direct heat from below crisps the bottom crust.
2 **C** The thickener only works once the juices boil, so thick bubbling is the sign.
3 **A** Drawing the juice out first, and boiling it down, gives a filling that is thick instead of soupy.

2. Berry pie

1 **A** The thickener only sets the juice after the center of the pie has boiled.
2 **C** Thawed berries break down and bleed; frozen ones hold up better and need a bit more thickener and time.
3 **B** Sugar draws out juice, so mixing early leaves the berries sitting in liquid.

3. Lattice tops

1 **B** Ten to twelve strips of about 3/4 inch cover a 9-inch pie with small gaps.
2 **C** Folding back alternate strips lets each new strip pass over and under.
3 **A** Warm dough stretches and breaks; cold strips keep their shape.

4. Rustic galettes

1 **A** A 2-inch border folds up over the fruit and holds the filling in.
2 **B** A thin dry layer soaks up juice so the bottom stays crisp.
3 **C** Galettes are open and free-form, so some juice usually escapes.

5. Hand pies

1 **C** A thick, cool filling stays inside the pie and keeps the butter in the dough firm.
2 **A** Without vents, steam builds up and bursts the seam.
3 **B** Overfilled hand pies split open, so a spoonful or two is enough.

WHEN YOU'VE FINISHED

Three things to do next

1

Mark each lesson complete

The "Mark complete" button on every lesson page saves your progress in your browser. No account, nothing to sign up for.

2

Print your certificate

Once all 5 lessons are marked complete, the course page prints a free certificate of completion with your name on it. It records what you finished; it is not an accredited qualification.

3

Bake it

Practice with VanillaGoods recipes that use what this course teaches.

vanillagoods.com/pages/recipes?q=apple%20pie

NEXT ON THE LEARNING PATH

Cinnamon Rolls & Sticky Buns

Beginner · Soft dough, gooey centers

vanillagoods.com/pages/baking-course/cinnamon-rolls

Free guide for this course: "Fruit filling thickener chart", Cornstarch, tapioca and flour amounts for every common fruit. Get it from the course page.

Baking with real vanilla? VanillaGoods keeps Madagascar, Uganda and Tahiti vanilla in stock, along with coffee and tea, at vanillagoods.com.

✧ Key points from every lesson

1. Apple pie

- Mix firm tart and firm sweet apples
- Bake low in the oven on a preheated baking sheet
- Wait until the juices bubble thickly, then cool 3–4 hours

2. Berry pie

- Berries release a lot of juice and need more thickener
- The filling must bubble in the center, not just at the edge
- Cool completely, about 4 hours, before cutting

3. Lattice tops

- Cut even strips with a ruler and a pastry wheel
- Fold back every other strip to weave in the next
- Chill the finished pie 20–30 minutes before baking

4. Rustic galettes

- Roll and assemble on parchment, then slide it onto the tray
- Leave a 2-inch border and fold it over the fruit
- A few leaks are normal

5. Hand pies

- Use a thick, cooled filling; raw juicy fruit leaks
- Do not overfill: 1–2 tablespoons per pie
- Seal, vent and chill before baking

The lesson videos are by independent creators (StatUpBox, Preppy Kitchen, Food Wishes and Food52) and play in YouTube's own player on the lesson pages; this workbook links to them and copies nothing. Notes, key points, questions and this workbook are written by VanillaGoods for home bakers.

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