



**Your Pies  
Have Arrived**

Apple, pecan, pumpkin,  
lemon meringue: They're  
all here, as you've never  
seen them before.

**Pies are happiness.** These stunning but easier-than-you’d-think recipes capture the spirit of classic diner desserts and embrace the flavors we now crave, whatever form they take. (Blueberry pancakes in a pie plate? Yes, please.) Each is as cheerful and nostalgic as anything in a glass bakery case: Bake one — or all nine recipes, online at New York Times Cooking — and find your new favorites. *GENEVIEVE KO*

- ALL-BUTTER  
PIE CRUST**
- 1/2 cup/85 grams ice-cold water
  - 2 teaspoons distilled white vinegar
  - 2 teaspoons granulated sugar
  - 1 teaspoon fine sea or table salt
  - 1 cup/228 grams cold unsalted butter, cut into 1/2-inch cubes
  - 2 1/4 cups/330 grams all-purpose flour

1. Stir together the water, vinegar, sugar and salt until the sugar and salt dissolve. Put in the freezer until ready to use.
2. To make the dough in a stand mixer, toss the butter with the flour in the mixer bowl until evenly coated. Beat with the paddle on low speed until the mixture resembles coarse crumbs. It’s OK if there are a few pea-size clumps, but there shouldn’t be many. Add the water solution all at once and beat on low speed until the mixture forms large clumps and no floury bits remain.

3. To make the dough in a food processor, pulse the butter and flour until coarse crumbs form. Add the water solution all at once and pulse until the mixture forms large clumps.

4. To make the dough by hand, toss the butter with the flour in a large bowl until evenly coated. Using a pastry cutter or your fingers, cut or smosh the butter and rub it into the flour until coarse crumbs form. It’s OK if there are some almond-size pieces, but there shouldn’t be many. Add the water solution all at once and stir with a fork or your hand until the dough comes together.

5. Whichever method you used, gather the dough into a large mass (about 660 grams total). If making single-crust or regular double-crust pies, divide the dough in half to form 2 disks (330 grams each). For a lattice pie, form a little more than a third of the dough into a disk for the bottom (250 grams), then split the remaining in half to form 2 disks for the top (205 grams each).

6. Wrap the disks tightly in plastic wrap and refrigerate until firm, at least 1 hour and preferably 1 day. The dough can be refrigerated for up to 3 days or frozen for up to 2 months. Thaw overnight in the refrigerator before using.

- CARAMEL  
APPLE PIE**
- FOR THE CRUST:**
- 1/2 cup/73 grams granulated sugar
  - 1 teaspoon fine sea or table salt
  - 1 teaspoon pure vanilla extract
  - 1 1/2 cups/193 grams all-purpose flour
  - 11 tablespoons/154 grams cold unsalted butter, cut into small cubes
- FOR THE FILLING AND TOPPING:**
- 1 1/2 cups/324 grams granulated sugar
  - 2 tablespoons light corn syrup
  - 5 tablespoons/70 grams unsalted butter
  - 1 cup/230 grams heavy cream
  - 1/2 teaspoon fine sea or table salt
  - 1 to 2 Granny Smith or other tart green apples
  - 1/4 lemon

1. Make the crust: Pulse the sugar, salt and vanilla in a food processor until the sugar is evenly moistened. Add the flour and pulse until well blended. Add the butter and pulse until the mixture resembles coarse crumbs.
2. Pour all the crumbs into a standard 9-inch pie dish. Gently sweep them into an even layer, then

**EGGNOG SWEET  
POTATO PIE**

- 1 pound/453 grams sweet potatoes (2 medium), scrubbed
- 1 disk All-Butter Pie Crust All-purpose flour, for rolling
- 2 tablespoons sparkling or other coarse sugar
- 1 cup/230 grams heavy cream
- 1/2 cup/100 grams granulated sugar
- 3 tablespoons rum or 3/4 teaspoon rum extract
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon freshly grated nutmeg
- 1/2 teaspoon fine sea or table salt
- 3 large eggs, at room temperature, plus 1 egg, beaten, for the crust

1. Heat the oven to 400 degrees. Pierce the sweet potatoes all over with a fork, then wrap each in foil.
2. Roast on a baking sheet until very tender, 1 to 1 1/2 hours. A fork should slide right through. Uncover and let cool for a bit. Lower the oven temperature to 375 degrees.
3. When the sweet potatoes are almost done, roll the dough. If the dough has been refrigerated for

press the crumbs against the bottom and sides of the pan, forming a 1/4-inch-thick edge. Refrigerate for 30 minutes. (The dough can be covered and refrigerated for up to 3 days before baking.)

3. Arrange a rack in the center of the oven and heat the oven to 350 degrees. Use a fork to poke holes in the bottom of the chilled crust, patting back any crumbs that come loose. Bake until the edges are golden brown, 20 to 23 minutes. The center should feel set but a bit soft. Don’t overbake or the crust will be tough after it cools. Cool completely on a rack.

4. Make the caramel: Pour 1/4 cup cold water into a large saucepan. Pour the sugar in the center of the pan (you don’t want any to touch the sides), then pour the corn syrup on top. Bring to a boil over medium heat without touching the mixture. Let it bubble until it turns golden. Swirl the pan so the color evens out and continue cooking until it’s dark amber. Immediately and carefully add the butter. The mixture will bubble up. Start whisking and carefully add the cream in a steady stream while whisking, then whisk in the salt.

5. Clip a candy thermometer to the side of the pan. Turn the heat to medium and cook, stirring occasionally with a heatproof spatula, until the mixture is at the soft ball stage (240 degrees), about 8 minutes. If you don’t have a candy

thermometer, fill a mug with ice water. After the mixture has boiled for 7 minutes, scoop a small spoonful and immerse it in the ice water. Let it sit for a few seconds to cool, fish it out and pop it in your mouth. It should form a ball and be soft and chewy. If it isn’t, repeat the test in a minute.

6. Turn off the heat and stir just until the bubbles subside. In that minute or two, the caramel will continue to cook; you want it at 245 degrees. At that point, pour it into the cooled pie shell. Tilt the pan if needed to spread it evenly.

7. Let stand at room temperature until firm and cool, or refrigerate to chill and set more quickly. The set caramel tart can be covered and refrigerated for up to 3 days.

8. Up to a few hours before serving, cut an apple into quarters or sixths, then slice out the stem and core. Cut the pieces crosswise into 1/8-inch-thick slices, using a mandoline if you have one, a sharp knife if you don’t. Squeeze a little lemon juice over all the slices, tossing to evenly and barely coat. Shingle the slices in rows on top of the chilled caramel. Slice the other apple if needed to cover the top.

pin over the sugar so that it sticks to the top of the dough but still sits on top of it. Slide onto a baking sheet and freeze until firm, about 15 minutes. Cut into 1/4-inch squares and return to the freezer.

7. As soon as the sweet potatoes are cool enough to handle, cut a slit along the length of each and scoop the flesh out into a large bowl. (You should have about 2 packed cups.) Smash and stir into a purée with a whisk. Add the cream, granulated sugar, rum, vanilla, nutmeg and salt, and whisk until smooth. Add 3 eggs and whisk just until fully incorporated. Pour into the still-warm parbaked pie shell and smooth the top. Brush the rim of the pie crust with the remaining beaten egg.

8. Take the dough squares out of the freezer, and arrange them along the rim, gently pressing them down. Bake until mostly set but still a tiny bit jiggy in the center, 1 hour to 1 hour 10 minutes. If you have leftover dough squares, bake them on a parchment-lined baking sheet until golden brown, 10 to 12 minutes.

9. Let the pie and squares cool completely on a rack. Arrange any squares on top of the pie and serve at room temperature or refrigerate for up to 3 days.

**SPICED PUMPKIN  
CHEESECAKE**

- FOR THE CRUST:**
- 1/2 cup/114 grams unsalted butter, melted and cooled, plus more for the pan
  - 2 1/4 cups/239 grams graham cracker crumbs (from about 15 crackers)
  - 3 tablespoons granulated sugar
  - 1 teaspoon fine sea or table salt

- FOR THE FILLING:**
- 1 (8-ounce/226-gram) block cream cheese, softened
  - 3/4 cup/150 grams granulated sugar
  - 1 1/2 teaspoons ground ginger
  - 3/4 teaspoon ground cinnamon
  - 1/4 teaspoon ground cardamom
  - 1/2 teaspoon fine sea or table salt
  - 1 (15-ounce/425-gram) can pure pumpkin
  - 2 teaspoons brandy (optional)
  - 2 large eggs, at room temperature

- FOR THE TOPPING:**
- 1/4 cup/50 grams granulated sugar
  - 1/4 teaspoon ground turmeric
  - 1 1/2 cups/342 grams sour cream
  - Candied ginger, cut into thin slivers or pieces, for garnish

1. Make the crust: Heat the oven to 350 degrees. Butter a 9- or 9 1/2-inch deep-dish pie plate. Mix the crumbs, sugar and salt in a large bowl (or pulse in a food processor if you’ve ground your own crumbs). Add the butter and mix (or pulse) until the mixture is well blended and feels like wet sand.

2. Dump all of the crumbs into the pie plate and spread in an even layer. Firmly press against the sides, but not over the rim if there is one, to form a 1/4-inch-thick edge. Firmly press the rest of the loose crumbs against the bottom. Bake until darker brown and dry and firm to the touch, 12 to 15 minutes. Turn the oven heat down to 325 degrees.

3. While the crust bakes, make the filling: Beat the cream cheese with an electric stand or hand mixer until there are no tiny cream-cheese lumps. Add the sugar, ginger, cinnamon, cardamom and salt, and beat until very smooth, scraping the bowl if needed. Add the pumpkin and brandy (if using), and beat until fully incorporated, then beat in the eggs just until combined. You don’t want to beat the mixture too much once the eggs are added or your filling will balloon and then sink rather than bake evenly.

4. Pour the filling into the crust (it’s OK if it’s hot, warm or cooled) and spread in an even layer. Bake until the edges are set, the entire top looks dry and the center is just a bit jiggy, 45 to 50 minutes.

5. After the cheesecake goes into the oven, make the topping: Mix the sugar and turmeric in a medium bowl, breaking up any clumps. Add the sour cream and stir gently until evenly tinted gold. Let sit at room temperature until ready to use.

6. Carefully spread the topping over the hot baked filling in an even layer. Return to the oven and bake for 5 minutes. Cool completely on a wire rack, then refrigerate uncovered until cold, at least 2 hours and up to 3 days. (Cover loosely with plastic wrap after 2 hours if you plan to chill it longer.)

7. When ready to serve, decorate the top with the candied ginger.

**CRANBERRY LEMON  
MERINGUE PIE**

- 1 disk All-Butter Pie Crust All-purpose flour, for rolling dough
- 1 cup/211 grams granulated sugar
- 1/4 teaspoon fine sea or table salt
- 2 medium lemons
- 3 cups/343 grams fresh or frozen cranberries
- 2 tablespoons cornstarch
- 4 large eggs, separated
- 3 tablespoons/42 grams cold unsalted butter
- 3/4 teaspoon cream of tartar
- 1/2 cup/70 grams confectioners’ sugar

1. If the dough has been refrigerated for more than an hour, let sit at room temperature for 10 minutes. On a lightly floured surface, use a lightly floured rolling pin to roll the dough into a 12 1/2-inch round. Roll the dough up onto the pin, then unroll it over a standard (not deep-dish) 9-inch pie plate, centering it. Gently tuck and press it into the bottom and sides of the plate without stretching the dough. Fold the overhang of dough under itself around the rim so that the dough is flush with the edge of the plate. If you’d like, crimp the edges of the dough.

2. If the dough has softened, refrigerate or freeze it until firm, about 30 minutes in the refrigerator or 10 minutes in the freezer. While the dough chills, position a rack in the lowest position in the oven and heat to 375 degrees.

**PECAN SANDIE PIE**

- FOR THE CRUST:**
- 3/4 cup/80 grams pecans, lightly toasted if you’d like
  - 1 1/2 cups/209 grams all-purpose flour
  - 1/4 cup/34 grams confectioners’ sugar, plus more for dusting
  - 1/4 teaspoon fine sea or table salt
  - 1/2 cup/114 grams cold unsalted butter, cut into 1/2-inch cubes, plus more for the pan
  - 1 large egg, beaten
  - 1 1/2 teaspoons pure vanilla extract
  - 2 ounces/56 grams dark, milk or white chocolate

- FOR THE FILLING:**
- 1 cup/350 grams dark corn syrup
  - 3/4 cup/165 grams packed dark brown sugar
  - 3 tablespoons/42 grams unsalted butter, melted and cooled
  - 3 large eggs, at room temperature
  - 1 tablespoon rye or other whiskey (optional)
  - 1 teaspoon pure vanilla extract
  - 1/2 teaspoon fine sea or table salt
  - 1 1/2 cups/160 grams finely chopped pecans, lightly toasted if you’d like

1. Make the crust: Pulse the pecans in a food processor until coarsely ground. Add the flour, confectioners’ sugar and salt, and pulse until the nuts are very finely ground. Add the butter and pulse until fully incorporated, then add the egg and vanilla, and pulse just until the dough comes together in large clumps.

3. Use a fork to poke holes all over the bottom without piercing all the way through the dough, if possible. Line the dough with a sheet of crumpled parchment paper. (Crumpling helps it lie flat against the dough.) Fill the lined dough to the top with pie weights, such as dried beans.

4. Bake on the bottom rack until the edges are light golden brown, the sides look dry and the bottom looks almost dry, 25 to 30 minutes. Remove the pie weights with the parchment and return the empty shell to the bottom rack. Bake until the bottom is golden, 5 to 10 minutes. Cool on a rack.

5. Place the sugar and salt in a large saucepan and zest the lemons directly over it. Gently rub the zest into the sugar. Into a small bowl, squeeze a scant 1/2 cup juice from the lemons; set aside. Add the cranberries and 1 1/4 cups water to the saucepan, and bring to a boil over medium heat, stirring to dissolve the sugar. Boil until all of the cranberries have popped and collapsed and the liquid is red, syrupy and filled with cranberry seeds, 8 to 10 minutes.

6. Pour the cranberry mixture through a sieve, pressing on the berries to extract all of their juice and scraping everything off the underside of the sieve. (You should have 2 cups; discard the solids inside the sieve.) Add the cornstarch to the empty saucepan (no need to wash) and whisk in 2 tablespoons cold water until smooth. Add the eggs, yolks and whisk until smooth, then use a spatula to stir in the strained cranberry mixture.

7. Bring to a boil over medium heat, stirring continuously, then continue to boil while stirring until very thick, 3 to 5 minutes. The mixture should be boiling hard with big bubbles. Turn off the heat and stir in the cold butter and reserved lemon juice until the butter melts. Pour into the cooled pie shell and spread evenly. (At this point, the pie can be cooled completely, covered and refrigerated for up to 3 days. Bring back to room temperature before topping with the meringue.)

8. Whisk the egg whites with an electric hand or stand mixer on medium-high speed until foamy on top. Add the cream of tartar and continue whisking until soft peaks form. When you lift the whisk from the mixture the top will droop back down. Add the confectioners’ sugar, sifting it if it’s at all lumpy. Whisk on medium-high speed until stiff, glossy peaks form. When you lift the whisk from the mixture the top should stand up and just the tip will have a curl. Use a curlicue.

9. Pile the meringue in the center of the warm pie filling, leaving a 1- to 2-inch rim of filling if you’d like. (If covering the filling, spread the meringue over the crust.) Use a kitchen blowtorch to brown the meringue all over or bake at 375 degrees until golden brown, about 10 minutes. Cool the pie at room temperature until the filling is set very firm. If the meringue weeps moisture onto the filling, dab it away with a paper towel.

bottom, 5 to 10 minutes. Let cool while you prepare the filling. If there are any cracks in the dough, gently press pieces of the reserved dough into them. Be sure to patch everything, but you don’t need to bake the shell by itself again.

6. Make the filling: In a large bowl, whisk the corn syrup, brown sugar, butter, eggs, rye (if using), vanilla and salt until smooth. Stir in the pecans. Pour the filling into the crust and bake on the lowest rack until set, 40 to 45 minutes, tenting with foil if the top or crust get too dark. It may still wobble a bit but shouldn’t jiggle.

7. Meanwhile, lift the refrigerated dough shapes off the parchment and place them back down, spacing them 1 1/2 inches apart. Bake on the upper rack while the pie bakes until golden brown at the edges, 20 to 30 minutes. Cool completely. (The pecan sandies can be kept in an airtight container at room temperature for up to 3 days.)

8. Cool the pie completely. (The whole pie can be covered and refrigerated for up to 3 days before topping.)

9. Melt the chocolate (in a microwave-safe bowl stirring every 20 seconds or in a heatproof bowl over a saucepan of simmering water). If you’d like, dust the tops of some or all of the cooled pecan sandies with confectioners’ sugar. Generously spread melted chocolate on the bottoms and arrange the shapes on top of the cooled pie. Let the chocolate set. Serve immediately or let stand at room temperature for up to 8 hours.

Still hungry? Recipes for all nine of the pies shown are at [nycoking.com](https://www.nytimes.com/2022/11/13/cooking/recipes/eggnog-sweet-potato-pie.html).

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**Cooking**  
To view all nine pie recipes, scan the QR code or go to [nytcooking.com](https://www.nytimes.com/nytcooking).



**MAPLE CREAM PIE**  
WITH BLUEBERRIES

Calling all blueberry pancake lovers: Maple syrup, whipped cream and saucy berries come together in this dessert, which evokes the best pancake-house breakfasts.



**CUSTARD PIE**

Dan tat, egg custard tarts popular in Cantonese dim sum, inspired this comforting pie. Freeze-dried berries add a pop of color and a hint of fruitiness.



**BLACKBERRY APPLE PIE**

This feels like Grandma's apple pie, made all the lovelier with a bold, modern top that blankets juicy blackberries and sweet-tart apples. If weaving a lattice intimidates you, a round of rolled dough cut with some slits can finish this pie deliciously.



**EGGNOG SWEET POTATO PIE**

Eggnog's cream, eggs, nutmeg and dark liquor infuse this sweet potato pie with the warmth of the holidays, while a sugar-sparkled crust that requires no expertise in crimping dough makes it extra joyful.



**CHOCOLATE AND PEANUT BUTTER PIE**

As fun as a candy bar and as creamy as a cheesecake, this pie sandwiches an airy peanut butter filling between a chocolaty graham cracker crust and a fudgy glaze. Salted peanuts on top add an irresistible crunch.



**SPICED PUMPKIN CHEESECAKE**

A silky cream cheese-pumpkin filling meets a tangy sour cream topping. Ginger, ground and candied, ties together the cinnamon, cardamom and turmeric, which evoke (and soothe like) turmeric tea and chai.



**CARAMEL APPLE PIE**

The snap of fresh fruit gives way to a soft salted caramel and a melt-in-your-mouth shortbread base in this pie, essentially a caramel apple laid atop a buttery crust.



**CRANBERRY LEMON MERINGUE PIE**

Lemon meringue pie gets even better when paired with cranberries. Here, the berries lend their deep magenta hue and pectin, which helps set the soft yet sliceable filling.



**PECAN SANDIE PIE**

A deeply nutty richness runs through this pie, as pecans caramelize in the gooey filling and turn buttery and crisp in a base that's both tastier than traditional dough and doesn't require any rolling.