

Pie in a Jar

by [scoochmaroo](#) on May 8, 2009

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intro: Pie in a Jar

Tiny pies.
Made in jars.
Frozen to create individual freshly baked pies when you want them.
What could be more adorable?



Image Notes

1. Bake this one now
2. Freeze this for later

step 1: Ingredients

I always include "Ingredients" as my first step.
But in this case, the ingredients are up to you!
Have a big dinner party coming up with many different tastes?
Make your pies in different flavors! Identify them with cute tiny shapes cut out on top!

I made my own pie crusts for these, but you can use store-bought as well.

I made apple-blackberry filling (the recipe as follows) but you can use something from a can! It's that easy.

Mostly, what you need are tiny adorable jars.
Or big ones, whatever. I don't judge.



step 2: Apple-Blackberry Filling

Here's how I made these particular little bites of heaven:

- Peel, core and slice 4 Granny Smith apples
- Dice 1/2 cup blackberries
- Melt 1/4 cup unsalted butter in a saucepan.
- Stir in 1 1/2 tablespoons of flour to form a paste.
- Add 1/8 cup water, 1/4 cup white sugar and 1/4 cup brown sugar, and bring to a boil.
- Reduce temperature and let simmer.

Follow remaining steps.





step 3: Prepare jars

Boil your jars and lids for 10 minutes if you're at sea level, and one minute for each 1000 feet of elevation above sea level. This makes sure they're clean and ready!

via: How to Can



step 4: Fill Jars

Fill your jars with the pie crust.

I rolled out the crust to make it pretty thin (so it's not just a jar of crust in the end - though I did make one of those too and sprinkled cinnamon on it and it was delicious), but in the end, you just have to take chunks of it and squish it all around inside the jar to make sure it's covered.

Add your pie filling and top it off with a crust. Use the lid ring to cut out the perfect size!

If you're planning on eating them right away, just fill them to the top and the crust can crown over the edges.

If you're planning on *freezing* them, make sure to only fill them part way so there's enough room to sink in a top crust and close the jar lid.





Image Notes

1. Bake this one now
2. Freeze this for later

step 5: Freeze or Bake

You can't store these in the freezer forever - they're not sealed like jams are. But you can certainly make them up well ahead of time and freeze them for a bit.

When you're ready to bake these, take the jar out of the freezer and turn the oven on to preheat it at 375°F. Take off the lid and put the frozen jar on a plate or baking vessel so you'll have less thermal shock when it goes in the oven. Put a ring of foil around the edge of the pie for the first 45 minutes, take it off for 15.

Let it cool and either eat it out of the jar or run a knife around the edge to get it out.

And lastly, a note from *Simple Simon*, our inspiration:

The whole "glass shattering from temp changes" fear is the thing to worry about when you put the glass into direct contact with the change in temp, e.g. the stove, a campfire, boiling water, etc. A hot oven isn't the same thing at all because air has lousy heat transfer. Consider how you can stick your hand in a 210° oven for several seconds. Now consider sticking your hand in boiling water. Same temperature, but one causes a little discomfort while the other causes severe burns. The reason is that water transfers heat very well, as does metal (like a stove).

Don't ever stick your frozen jars into warm water. Don't ever stick your glass jar on the stove. Don't ever stick your hot glass jars into even room temp water. But frozen glass into a hot oven? Go for it. Cooks Illustrated (and their sisters, ATK and Cook's Country) have several recipes for things that go straight from freezer to oven with no trouble in the test kitchen, and they are where I got that information.



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Comments

19 comments [Add Comment](#)

-
-  **mg0930mg** says: May 11, 2009. 7:49 PM [REPLY](#)
Amazing! I will make pumpkin pie for my sister. When it comes time again. :)
-
-  **sarahsmom** says: May 11, 2009. 7:30 PM [REPLY](#)
This is the work of a true genius.
Brilliant.
-
-  **katherine123** says: May 11, 2009. 7:30 PM [REPLY](#)
I can't wait to try this! I am having a get together soon and these will be perfect, thank you.
-
-  **lemonie** says: May 11, 2009. 2:08 PM [REPLY](#)
Good idea! If you sealed these, boiled them in brine for (guess) 10 min - you'd be able to store them at ambient temperature (like a Goblin Meat Pudding)?
L
My original comment vanished right in front of me, so I'll copy this one... CTRL-C
-
-  **scoochmaroo** says: May 11, 2009. 2:25 PM [REPLY](#)
Theoretically, yes. I'm not sure what boiling these pies would do to them . . .
It's worth a shot since they're so freaking cute and fun to make.
Do you think bake and then boil or boil unbaked, then bake when ready to eat?
-
-  **lemonie** says: May 11, 2009. 3:05 PM [REPLY](#)
Boiling them, like tinned-pies / puddings would sterilise them. We have these things branded "Fray Bentos" which are a shallow pie with a puff-lid (obviously can-sterilised). You're supposed to take the lid off (like your jars) and the puff-lid puffs up on top of the brown stuff underneath. Goblin meat puddings are similar, but you just boil them, open and shake out, a bit like a creme-caramel.
I don't eat them, but I'm well aware of them.

Sterilise with heat, remove lid and bake (like Fray Bentos)



scoochmaroo says:

I'm asking my Brit tonight about this thing you call Fray Bentos.
Sounds completely made up.
And Goblin Meat Puddings?
You all are sick.

May 11, 2009. 5:29 PM [REPLY](#)

ps. what do you think of the new first image? better or worse than the prior? i can't decide.



geekazoid says:

That's a really neat idea!

May 11, 2009. 2:45 PM [REPLY](#)



watermelonhead says:

yumm. and really cute! <3

May 11, 2009. 2:33 PM [REPLY](#)



strato96 says:

The greatest invention known to man has been found.
fived faved scribed.

May 11, 2009. 12:49 PM [REPLY](#)



scoochmaroo says:

Neat!

May 11, 2009. 2:25 PM [REPLY](#)



caitlinsdad says:

I'm not a big fan of frozen pies but doesn't the squat size of the jar increase the pressure and chance of a blow out when it gets cooking? You could never be certain the center was good and hot before the crust burnt. If you used your standard Kiteman-jam-jet-jar I think the core would be pretty well frozen solid to guarantee you might have an ice-cube in the center when you think it is ready to eat. Ramekin size might work better though, but I like the hungry-man size slice of apple pie a la mode.

May 11, 2009. 2:05 PM [REPLY](#)



scoochmaroo says:

They are so tiny, 45 minutes is generally enough.
My first batch erupted like tiny volcanoes. Still delicious.
I used less liquid in my second batch, and they didn't erupt.

May 11, 2009. 2:24 PM [REPLY](#)



LordOlimar says:

Just for clarification, when you say "Put a ring of foil around the edge of the pie" what exactly do you mean? Are we putting the foil around the top edge of the jar? Are we covering the top of the jar/pie with foil?

May 11, 2009. 12:54 PM [REPLY](#)

I'm loving this idea and am planning on attempting this at home, I just want to make sure I'm doing this step right!!



scoochmaroo says:

Just means aluminum foil. A general tip to keep the edges of your pie crust from burning, but honestly, I didn't bother, and they came out fine!

May 11, 2009. 2:23 PM [REPLY](#)



bFusion says:

I think you're putting the foil around the "lip" of the crust so it doesn't burn. I have never made a pie in my life, but I think that's the general idea with pies is that outer lip above the pan (or, in this case, jar) tends to burn very easily.

May 11, 2009. 1:17 PM [REPLY](#)

Someone please correct me if I'm wrong :)



Notags says:

Exactly correct!

May 11, 2009. 1:49 PM [REPLY](#)



windowless says:

This looks so awesome. Why didn't I think of this before? Everyone can have their own favorite pies now at a moment's notice.
Five stars. Favorited.

May 11, 2009. 11:38 AM [REPLY](#)



scoochmaroo says:
Thanks! Stay tuned for *Cake in a Jar!!!*

May 11, 2009. 12:04 PM **REPLY**
