

Pie Thickener

How to make your best filling.

INTRO

CRUST

BAKE

INSPIRATION

THICKENER

Excitedly slicing into your beautiful baked fruit pie, only to find its luscious filling swimming in excess juice? Wondering if you miscalculated the thickening agent when improvising with your favorite combination of fruits? Ensure your apple, blueberry, cherry, and other baked fruit pie fillings achieve ideal consistency with this helpful guide.

Please note: The information on this chart may differ from other recipes. If you're



following a King Arthur recipe, follow the quantity listed on the recipe for the best results.

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Our five favorites

All-purpose flour is an easy solution, as you're sure to have it in your pantry. Since it's lower in starch, you'll use more of it than you would higher-starch thickeners.

Quick-cooking tapioca makes filling bright and clear, but also gives it a stippled and somewhat sticky texture. Filling mixed with tapioca needs to rest 15 to 30 minutes before baking, for the tapioca to soften.

Instant ClearJel keeps fillings thick through a great range of temperatures, making it ideal for pies that are frozen, before or after baking.

Pie Filling Enhancer thickens fruit pie fillings the same way Instant ClearJel does. Its advantage is added ascorbic acid (which adds a bright, tart note), and superfine sugar, which prevents it from clumping. Pie Filling Enhancer is about half sugar, so you'll want to reduce the sugar in your recipe accordingly.

Cornstarch has thickening power similar to Instant ClearJel. Like flour, it lends a cloudy, semi-transparent look to filling. It can also give filling a starchy taste. F



full effectiveness, make sure the pie filling is bubbling up through the crust before removing your pie from the oven.



Apples

Need the least amount of thickener, since they're less juicy. They're also high in natural pectin; pectin helps filling thicken.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 3/4 tsp	1/4 cup + 2 tsp
Instant ClearJel	1/2 tsp	1 tbsp + 1 tsp
Cornstarch	1/2 tsp	1 tbsp + 1 tsp



Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
Quick-cooking tapioca	3/4 tsp	2 tbsp
Pie Filling Enhancer	1 1/2 tsp <i>Reduce sugar by 3/4 tsp</i>	1/4 cup <i>Reduce sugar by 2 tbsp</i>

Blackberries & Raspberries

Are very juicy, and release even more liquid if they've been frozen; they need more thickener than apples.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp + 1 tsp	1/2 cup + 2 tbsp + 1 tsp
Instant ClearJel	2 3/4 tsp	1/4 cup + 3 tbsp + 1 tsp
Cornstarch	1 tbsp	1/2 cup
Quick-cooking tapioca	1 tbsp	1/2 cup
Pie Filling Enhancer	1 tbsp + 2 tsp <i>Reduce sugar by 2 1/2 tsp</i>	3/4 cup + 2 tsp <i>Reduce sugar by 6 tbsp + 1 tsp</i>

Blueberries

These have a lot of pectin; they'll need a little less thickener than other berries.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp	1/2 cup
Instant ClearJel	2 tsp	1/3 cup



Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
Cornstarch	2 1/2 tsp	6 tbsp + 2 tsp
Quick-cooking tapioca	1 1/2 tsp	1/4 cup
Pie Filling Enhancer	1 tbsp + 1 tsp <i>Reduce sugar by 2 tsp</i>	1/3 cup <i>Reduce sugar by 2 tbsp + 2 tsp</i>

Cherries

Fresh cherries will need slightly less thickener than canned or frozen.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp	1/2 cup
Instant ClearJel	2 1/2 tsp	6 tbsp + 2 tsp
Cornstarch	2 1/2 tsp	6 tbsp + 2 tsp
Quick-cooking tapioca	1 1/4 tsp	3 tbsp + 1 tsp
Pie Filling Enhancer	1 tbsp + 1/2 tsp <i>Reduce sugar by 2 tsp</i>	1/2 cup + 1 tbsp + 1 tsp <i>Reduce sugar by 1/4 cup + 2 tsp</i>

Peaches

Don't have quite as much pectin as apples; they're also juicier, so will require more thickener.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	2 1/2 tsp	6 tbsp + 2 tsp

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
Instant ClearJel	2 1/2 tsp	6 tbsp + 2 tsp
Cornstarch	2 1/2 tsp	6 tbsp + 2 tsp
Quick-cooking tapioca	1 1/2 tsp	1/4 cup
Pie Filling Enhancer	1 tbsp + 2 tsp <i>Reduce sugar by 2 1/2 tsp</i>	3/4 cup + 1 tbsp + 1 tsp <i>Reduce sugar by 6 tbsp + 2 tsp</i>

Strawberry and/or Rhubarb

The juiciest fruits with the least amount of pectin; these will require the most thickener.

Thickener	For 1 cup of fruit	For one 9" pie (8 cups of fruit)
All-purpose flour	1 tbsp + 1 1/2 tsp	3/4 cup
Instant ClearJel	2 1/2 tsp	6 tbsp + 2 tsp
Cornstarch	1 tbsp + 1/4 tsp	1/2 cup + 2 tsp
Quick-cooking tapioca	2 1/2 tsp	6 tbsp + 2 tsp
Pie Filling Enhancer	2 tbsp <i>Reduce sugar by 1 tbsp</i>	1 cup <i>Reduce sugar by 1/2 cup</i>

TIPS

Through thin and thick





Remember that fresh farmers market fruit, especially berries, is often juicier than fruit you buy at the supermarket. Adjust your thickener accordingly.

Because steam from the filling is able to evaporate more quickly in streusele.



lattice-topped pies, as well as in those topped with pastry cutouts, these require a bit less thickener than pies made with a solid top crust.

To prevent your filling from clumping, mix thickener with the sugar in your recipe before adding to the fruit.

A just-baked fruit pie's filling will be very hot out of the oven, and quite messy to serve. The filling will set as it cools; be sure to let your pie cool completely before cutting and serving.

RECIPES

Favorite Recipes



Apple Pie



Mixed Berry Pie





Blue Ribbon Blueberry Pie



Mr. Washington's Cherry Pie



Summertime Peach Pie



Strawberry-Rhubarb Pie

TIPS

Perfect your pie filling





The very best pie apples



How to thicken fruit pies



Dairy-free pie crusts and fillings



Make-ahead apple pie filling

TOOLS

What's in our pantry?





Rolling Mat



Instant ClearJel



Maple Rolling Pin



Baker's Pie Chain





Adjustable Pie Crust Shield



Modern Classics Pie Pan

