



Gallettes, Tarts and Pies



The delicious bounty of warm season berries and stone fruits is upon us. Preserving pie fillings is a smart way to extend enjoyment of these luscious fruits for months ahead. For successful results, use a tested recipe for canned pie *filling*, because these recipes call for a *modified starch thickener* or ClearJel® which gives good consistency and thickness after canning/ freezing, and then subsequent baking. Use *regular* ClearJel® when preparing canned fillings. For frozen fillings use *instant* ClearJel® which thickens without cooking (Note: instant ClearJel® breaks down with prolonged heating.) Be aware that thickeners such as tapioca, flour or cornstarch may result in a thin and runny filling after freezing and subsequent baking. Regular ClearJel® must be used in canned pie filling there is no substitution.

Some guidelines for making pie filling:

- * One quart of filling will make one 8 or 9-inch pie.
- * Make a quart of pie filling before you make a large batch to adjust the amount of sugar to the tartness of your fruit.
- *Do not eliminate or change the quantity of bottled lemon juice in the recipe. It is vital to the stability of the thickener, as well as to the acidity/safety of the preserved filling.
- *Whole pies, pie filling and pie crusts can be frozen for later use.
- *Jars of canned pie filling should be refrigerated after opening.

Beyond pie: Explore other ways to enjoy pie fillings. A few suggestions are: fillings for cakes, puff pastry, cookies and crepes; as toppings for ice cream, and cheesecakes. Make tarts and cobblers. Use it as a topping on pancakes, waffles, or biscuits instead of butter and syrup. Add a dollop of pie filling to unflavored yogurt to provide a bit of sweetness and fruity flavor instead of buying the pre-flavored varieties.

Want to learn more? The UC Master Food Preservers will offer a class teaching about preparing and freezing flakey pie crusts and fillings, as well as ways to use them. **“GALETTES AND TARTS**

AND PIES, OH MY!" takes place on **June 22 from 10am-12pm**. Preregistration is required.
<http://ucanr.edu/galettesandpies> *Class size is limited.*

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