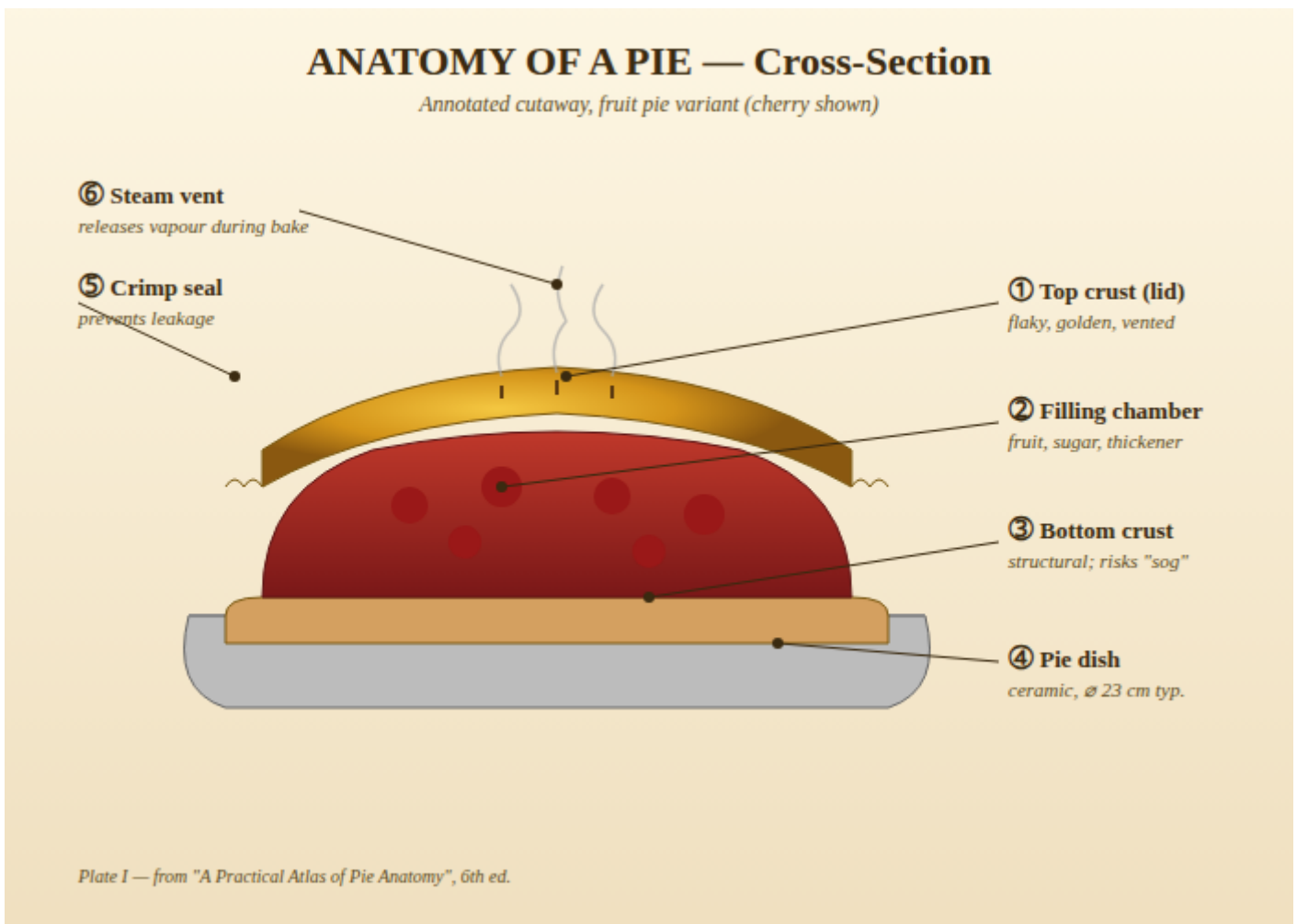


# Pie Introduction



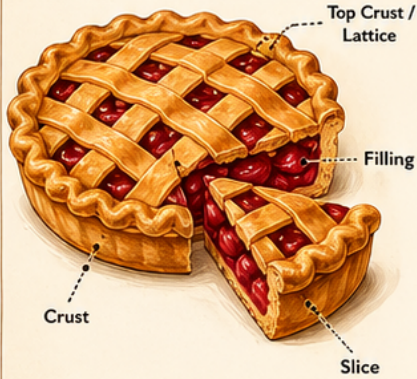
*Cross-sectional anatomy of a typical fruit pie.*

# PIE: A DELICIOUS HISTORY

From ancient crusts to modern comfort food

## 1 What Is Pie?

Pie is a baked dish with a crust and a filling. It can be sweet or savory, covered or open-faced, rustic or elegant—but it is almost always comforting and delicious.



## 2 A Brief History of Pie

- Ancient Egypt (c. 9500–5000 BCE):** Early pastries were made with grain dough and honey fillings.
- Ancient Greece:** Greeks developed pastry-making techniques and filled crusts with meat and sweets.
- Ancient Rome:** Romans spread pie-like dishes across Europe and wrote down recipes.
- Medieval Europe:** Thick crusts called 'coffyns' were used mainly as sturdy containers for savory fillings.
- 1500s–1700s:** Fruit pies became more popular, and sugar made sweet pies more common.
- Colonial North America:** Settlers adapted European pies using local ingredients such as apples and pumpkins.
- 1800s–1900s:** Pie became a symbol of home cooking and American comfort food.
- Today:** Pie is loved worldwide in countless forms—from classic apple pie to savory meat pies and modern cream pies.

## 3 Why Pie Is Awesome

- Versatile:** sweet, savory, mini, full-size, rustic, or fancy.
- Comforting:** warm crust + rich filling = peak cozy food.
- Creative:** endless flavor combinations and seasonal ingredients.
- Shareable:** perfect for holidays, family dinners, and celebrations.
- Textural perfection:** flaky, buttery, creamy, juicy, crisp.
- Cultural favorite:** nearly every region has its own pie tradition.

Pie combines history, craftsmanship, and pure deliciousness in every slice.

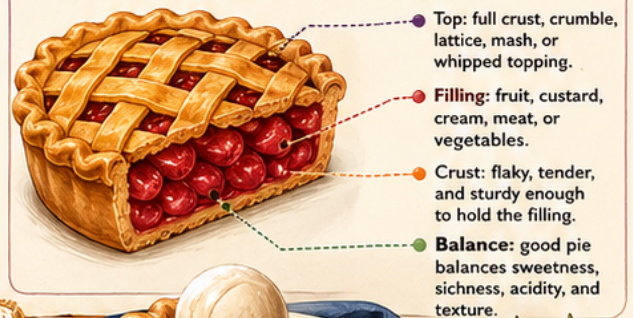
## 4 Popular Types of Pie

- Fruit Pie**  
apple, cherry, blueberry, peach. Filled with fruit and often topped with a full crust or lattice.
- Cream Pie**  
coconut cream, banana cream, chocolate cream. Smooth fillings with whipped topping.
- Custard Pie**  
pumpkin, sweet potato, egg custard. Silky filling baked directly in the crust.
- Meringue Pie**  
lemon meringue is the classic—bright filling topped with fluffy toasted meringue.
- Nut Pie**  
pecan pie is rich, sweet, and crunchy.
- Savory Pie**  
chicken pot pie, steak pie, tourtière, shepherd's pie-style bakes. Hearty meal in pie form.
- Hand Pies**  
portable mini pies such as turnovers, empanadas, and pasties.
- Open-Faced Pie / Tart-Style**  
visible fillings and elegant presentation.

## 5 Pie Around the World



## 6 Anatomy of a Great Pie



## 7 Fun Pie Facts

- Apple pie is one of the most iconic pies in North America.
- Pumpkin pie became closely associated with autumn and Thanksgiving.
- Savory pies were historically practical because crusts helped preserve and transport food.
- Lattice tops let steam escape while showing off the filling.
- Pie can be rustic and homemade or refined and pastry-chef elegant.

Pie is more than dessert—it's history, comfort, celebration, and edible art. Whether sweet or savory, few foods are as beloved as pie.

Revision #3

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