



SuperTalk Saturday Mornings with Kristi Slaughter · WFHG 92.9 FM

π Pi Day Pie Guide π

10 Pies Worth Celebrating

■ March 14th · Every Year · Always Delicious



Because Pi Day only comes once a year — but pie deserves to be celebrated every single day. ■



■ THE 10 PIES WORTH CELEBRATING ■

1 ■ Apple Pie

Toss your sliced apples with sugar and let them sit 30 minutes before baking — this draws out excess moisture so your filling isn't soupy and your bottom crust stays flaky.

2 ■ Chicken Pot Pie

Let your filling cool completely before adding the top crust. Hot filling creates steam that makes the pastry soggy before it even hits the oven.

3 ■ Key Lime Pie

Real Key lime juice is worth it — but if you can't find it, mix 2 parts Persian lime juice with 1 part lemon juice for a close match. Never skip the zest; that's where the magic lives.

6 ■ Pecan Pie

Toast your pecans in a dry skillet for 3–4 minutes before adding them to the filling. It deepens their nutty flavor and keeps them from tasting flat after baking.

7 ■ Shepherd's Pie

Season your mashed potato topping generously — it needs more salt than you think to stand up to the rich, savory filling underneath. A little cream cheese mixed in makes it extra luxurious.

8 ■ Pumpkin Pie

Use a blend of spices rather than pre-made 'pumpkin spice' — fresh cinnamon, ginger, nutmeg, and a pinch of clove give you so much more depth and warmth.





4 ■ Coconut Cream Pie

Toast your coconut flakes in a dry pan over medium heat, stirring constantly — they go from perfect to burned in about ten seconds, so don't walk away. Those golden flakes aren't just pretty; they add a nutty depth that takes the whole pie to another level.

9 ■ Lemon Meringue Pie

Spread your meringue all the way to the crust edge — sealing it completely prevents the dreaded 'weeping' and keeps it gorgeous for hours after slicing.

5 ■ French Silk Pie

Use only pasteurized eggs and beat the mixture for a full 5 minutes after each egg addition — that patience is what creates the impossibly silky, mousse-like texture.

10 ■ The Pie You Make for Someone Else

This is the most important pie on the list. It doesn't matter what's inside — the secret ingredient is always love. Make it messy, make it imperfect, make it from the heart. That's what people remember.



■ BONUS PIES — Because Two More Never Hurt ■

■ Chocolate Chip Pie

Part pie, part cookie, 100% dangerous. You'll tell yourself one slice is enough. You won't be right.

■ Tip: Under-bake it by about 5 minutes and let it finish setting as it cools — you want that gooey, brownie-like center that makes everyone ask for the recipe.

■ Icebox Pie

The pie that requires zero oven time and maximum bragging rights. Southern summers were basically invented for this.

■ Tip: Freeze your crust for 15 minutes before filling — it firms it up so clean slices hold their shape beautifully even as the filling softens.



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Happy Pi Day! May your crusts be flaky & your fillings be perfect. ■π

