

# π 10 at 10: Pi Day Pie Edition π

Your Complete Companion Guide — Fun Facts, Tips & Pairings for Every Pie

Every Saturday at 10 AM, Kristi counts down the Top 10 on SuperTalk 92.9 FM. Today we're celebrating Pi Day with 10 pies worth knowing — the history behind them, the tips that make them shine, and the pairings that make them sing. Save this guide, share it with a friend, and find more at [kristislaughter.com](http://kristislaughter.com) ■

π

## #1 ■ Apple Pie — The American Classic

### ■ Fun Fact

Apple pie didn't actually originate in America — it came from England and the Netherlands. But we claimed it, perfected it, and made it a symbol of home. You're welcome, world.

### ■ Baking Tip

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

### ■ Perfect Pairing

A scoop of vanilla bean ice cream or a sharp cheddar slice on top — trust the Southerners on that one.

## #2 ■ Chicken Pot Pie — Comfort in a Crust

### ■ Fun Fact

Pot pies date back to ancient Rome, where they were filled with live birds as a dramatic dinner surprise. We've come a long way — and the chicken version is significantly less alarming.

### ■ Baking Tip

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.

### ■ Perfect Pairing

A simple green salad and sweet iced tea. This is a full hug in a dish — it doesn't need much company.

## #3 ■ Key Lime Pie — Florida's Crown Jewel

### ■ Fun Fact

Key lime pie is the official state pie of Florida — and real Key lime juice is tart, small, and worth the extra squeeze. The iconic pale yellow color? That's the egg yolks. It should never, ever be green.

### ■ Baking Tip

If you can't find Key limes, mix 2 parts Persian lime juice with 1 part lemon juice for a close match. And never skip the zest — that's where all the perfume lives.

### ■ Perfect Pairing

Fresh whipped cream (never Cool Whip) and a graham cracker crumble on top. Keep it simple. Keep it cold.

## #4 ■ Coconut Cream Pie — The Tropical Dream

### ■ Fun Fact

Coconut-based desserts go back thousands of years across Southeast Asia, the Caribbean, and the Pacific Islands. When canned coconut milk hit American kitchens in the early 1900s, home bakers went absolutely wild — and this pie was born.

### ■ Baking Tip

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 add a nutty depth that takes the whole pie to another level.

### ■ Perfect Pairing

Served ice cold with extra toasted coconut on the whipped cream. A little dark rum drizzle if you're feeling adventurous. ■

## #5 ■ French Silk Pie — Elegance in Every Bite

### ■ Fun Fact

French Silk Pie was actually created in America — it won the Pillsbury Bake-Off in 1951. The 'French' just means fancy, silky, and utterly irresistible. It delivers on all three.

### ■ Baking Tip

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 that gives this pie its name.

### ■ Perfect Pairing

Shaved dark chocolate on top and fresh whipped cream. A tiny espresso on the side makes it a full moment.

## #6 ■ Pecan Pie — The Southern Crown

### ■ Fun Fact

Pecans are one of the only major tree nuts native to North America, and the South has been putting them in everything — including pie — since long before it was trendy. This one's ours.

### ■ Baking Tip

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.

### ■ Perfect Pairing

Warm, with vanilla ice cream. Some folks add a splash of bourbon to the filling. Those folks are correct.

## #7 ■ Shepherd's Pie — A Hearty, Savory Classic

### ■ Fun Fact

Technically, Shepherd's Pie uses lamb (shepherds = sheep) and Cottage Pie uses beef. Most American versions use beef — which makes them Cottage Pies — but we're not here to argue. We're here to eat.

### ■ Baking Tip

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

### ■ Perfect Pairing

Crusty bread and a cold beer or sparkling water with lemon. This is weeknight comfort food at its finest.

## #8 ■ Pumpkin Pie — Fall's Most Famous Dessert

### ■ Fun Fact

Early American colonists made pumpkin pie by cutting off the top, removing the seeds, filling the shell with milk, honey, and spices, and baking the whole thing in hot ashes. The crust came later — and it was a very welcome upgrade.

### ■ Baking Tip

Skip the pre-made pumpkin spice blend and use fresh cinnamon, ginger, nutmeg, and a pinch of clove. The difference in depth and warmth is remarkable.

### ■ Perfect Pairing

Sweetened whipped cream and a hot cup of coffee or chai. This pie is basically autumn in edible form.

## #9 ■ Lemon Meringue Pie — Drama on a Plate

### ■ Fun Fact

Lemon meringue pie has been around since the 1800s, and the towering meringue topping was originally a way to use up leftover egg whites. It turned out to be the showiest, most satisfying solution in baking history.

### ■ Baking Tip

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

### ■ Perfect Pairing

Nothing. This pie is the event. Just a fork and your full attention.

## #10 ■ The Pie You Make for Someone Else — The Most Important Pie on the List

### ■ Fun Fact

There is no pie more powerful than one made with someone specific in mind. It doesn't matter if the crust cracks or the filling isn't perfect. The love you put into it is the recipe — and people can always taste it.

### ■ Baking Tip

Make it messy. Make it imperfect. Make it from the heart. Deliver it warm. That's what people remember — not the pie, but the fact that you thought of them.

### ■ Perfect Pairing

Good company, a kitchen table, and the kind of conversation that goes on just a little too long. That's the pairing.

---

π

---

### ■ Want More from Kristi? ■

Head to [kristislaughter.com](http://kristislaughter.com) for more recipes, free downloads, show highlights, and everything that goes *Beyond the Mic*. New content coming — bookmark it, share it, and tell your people! ■■

■ SuperTalk Saturday Mornings · WFHG 92.9 FM · 9–11 AM · [kristislaughter.com](http://kristislaughter.com)

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

