

Deep Fill Pie Maker



Whether you're a kitchen gadget aficionado, you're keen to expand your collection of kitchen equipment or just really appreciate a perfectly baked pie, our deep fill pie maker could be the ideal solution for you.

Are pie makers worth it?

Much like waffle makers and toasted sandwich makers, pie makers simplify the cooking process and allow you to tuck into a delicious snack in no time. Plus, there's the added bonus of not having to turn on the oven and wait for it to come up to temperature.

Pie makers heat from various angles, which means that you won't end up with soggy pastry or an undercooked centre. Additionally, the best models have quick pre-heat functions as well as the ability to crimp the edges for a professional-looking, fully sealed finish.

Can you reheat pies in a pie maker?

In addition to being the perfect tool to make your very own fresh pies from scratch, it is also possible to reheat frozen pies in your pie maker. It is important to follow the cooking guidelines of every item you want to reheat, however, generally speaking, you can expect to be tucking into a delicious, piping hot pie in as little as 5 minutes if it was pre-cooked before freezing.



What pastry can I use?

Pie lovers everywhere will appreciate the fact that it's possible to use both shortcrust and puff pastry in a pie maker, with both emerging looking crisp and golden brown. Once you've mastered your favourite recipes, you may also want to get creative with your pie maker and experiment with a range of different recipes, from rolled-out slices of bread to create a crisp tart to nutritious quiches which may not need any pastry at all.

Do I need to grease the pie maker?

It is good practice to put a light coating of oil or butter in pie maker before putting your pastry. This helps to create a crispy pie, similar to those in bakeries. To do this you can use a paper towel to evenly spread the oil or butter or if you prefer, use an oil spray.

Can you freeze pies from a pie maker?

If you like to batch cook or simply want to save some of your delicious creations to enjoy later, you'll be pleased to learn that it's possible to freeze your pie maker pies with ease.

First, you will need to wait for your pies to cool completely. Placing them on a wire rack is the best way to do this because it will allow the steam to escape properly and keep your pastry crisp and intact. Next, carefully wrap each pie in baking paper or cling film before placing into a container or ziplock bag that you can label with the contents and the date of freezing. Pie maker pies will keep for up to two months with no risk of freezer burn.

Can I use baking paper in a pie maker?

Yes. Baking paper can be cut to size and placed at the bottom of each individual pie well, which may make it easier to release the pies at the end of their cooking time.

How do I clean a pie maker?

Pie makers are equipped with an effective non-stick coating, which allows them to be easily removed once cooked and speeds up the cleaning process. In a similar way to toastie makers or waffle irons, it is a good idea to carefully wipe the surface of the pie wells when they are still warm as this will easily remove any overspill.

If you do experience more stubborn cooked-on pieces of pastry or filling, a quick wash with a non-scratch brush or scourer will loosen them in no time. It is important to ensure that the pie maker is 100% clean and dry before storing, as this will improve its longevity and protect the integrity of the non-stick coating for longer.

