

KEEPING HEIRLOOMS AROUND FOR ANOTHER GENERATION

HEIRLOOMED

MAGAZINE

THE
PIE
ISSUE

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PIE



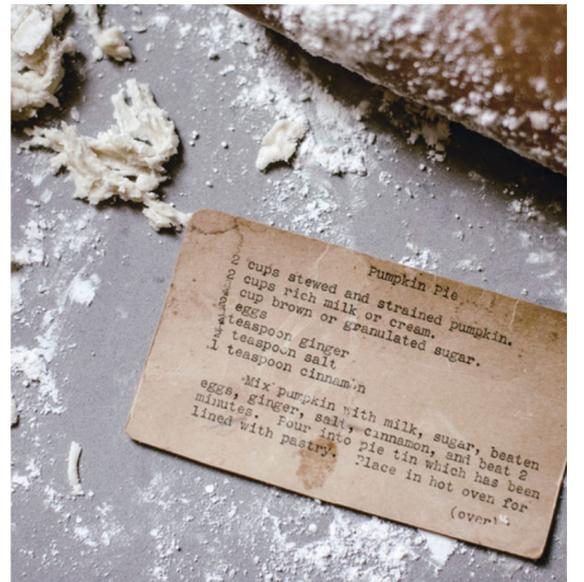
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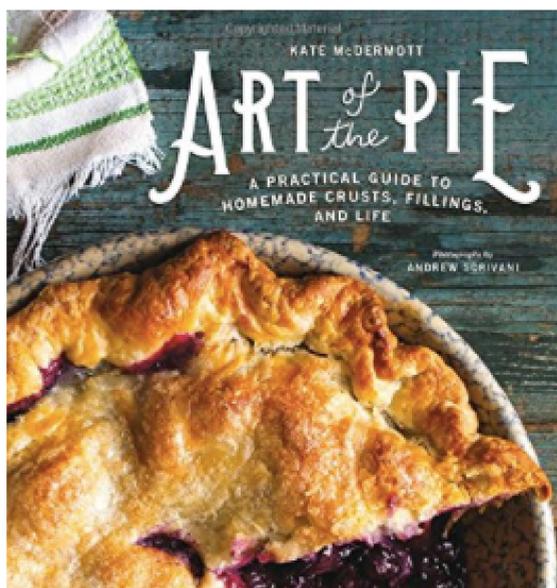
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PIE CRUST: TWO WAYS

ALL BUTTER PIE CRUST

1 1/4 cups all-purpose White
Lily flour
1/4 tsp kosher salt

1/2 cup cold butter
1/4 cup ice water

In a mixing bowl, combine your flour and salt. Cut in your cold, cubed butter until coarse crumbs form. Stir in water, a tablespoon at a time, until you are able to form the dough into a ball. Wrap and refrigerate for 4 hours or overnight to chill.

Lightly flour your surface and roll out your dough to fit your pie plate, laying it over your plate. Press the dough into the bottom and along the sides of the pie plate as evenly as possible.



NANA'S PIE CRUST

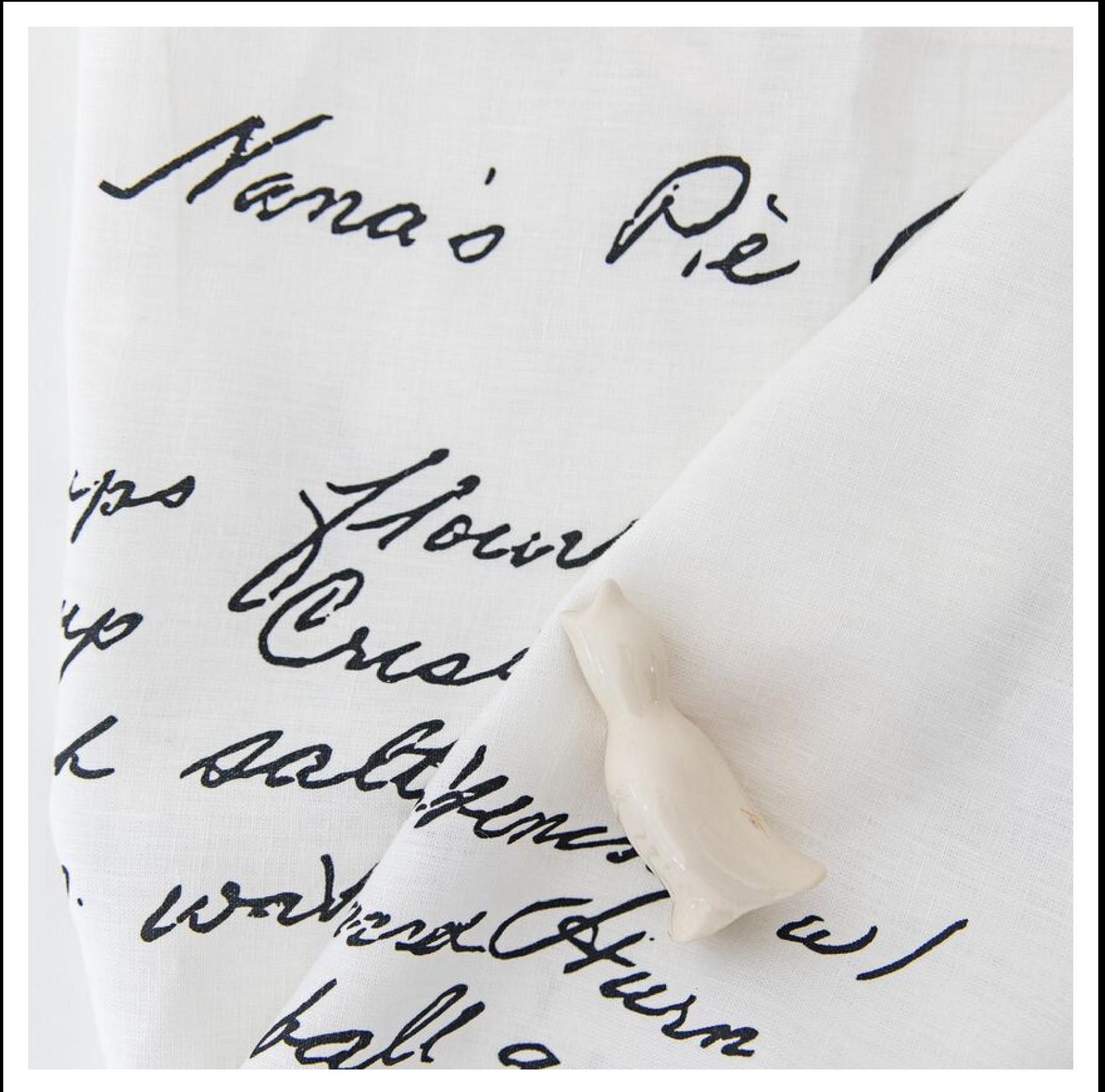
1 1/2 cups flour
3/4 cup Crisco
Dash of salt
5 TBSP water

Mix flour / salt / shortening with fork - stir in water and turn into waxed paper shape in ball and set in refrigerator for 15 minutes. Turn onto floured base and roll. Makes 2 9" shells or 1 top & bottom shell.





#HEIRLOOMED THANKSGIVING



SHOP OUR
PIE CRUST TEA TOWEL + PIE BIRD
GIFT SET

R H U B A R B S L A B P I E



Bundle of fresh rhubarb stalks
1 TBSP all-purpose flour
1 TBSP granulated sugar
1 TBSP cold water
1/2 tsp cornstarch
4 oz mascarpone cheese

1/2 tsp almond extract
1/2 tsp kosher salt
1 egg + splash of milk (whisked) for egg wash
1 TBSP honey for generous drizzle

Preheat oven to 375 degrees. Make pie crust following one of the recipes above. On a floured surface, roll out to rectangular slab and set aside.

Wash and pat dry rhubarb stalks. Cut stalks in half lengthwise and then slice each segment in half into thinner pieces. Place into a large mixing bowl with flour, cornstarch, almond extract and cold water, tossing to dredge the rhubarb. Add sliced almonds, reserving a handful to sprinkle on top as garnish.

Spread mascarpone cheese over the pie crust slab, leaving approximately one inch border to fold over the crust. Lay pieces of dredged rhubarb side by side across the mascarpone slab all the way across until completely covered. Sprinkle granulated sugar (reserving a small amount for garnishing the crust) and kosher salt across the top of the rhubarb. Sprinkle remaining sliced almonds across the top of the rhubarb filling.

Fold edges of pie crust back over to "seal" the slab pie and using a fork to crimp closed. Use a pastry brush to apply egg wash to the rim of pie crust and sprinkle with remaining dusting of granulated sugar. Finally, drizzle entire slab with a generous amount of honey.

Bake for 30-40 minutes until rhubarb is tender. Set aside to cool before slicing. Top with a scoop of fresh vanilla bean ice cream and enjoy!



CRANBERRY HAND PIES



1 1/2 cups sugar
1 teaspoon finely grated orange zest
2 tablespoon fresh orange juice
1/2 teaspoon instant tapioca (not starch)

Raw sugar
4 cups of fresh cranberries
1 1 large egg, beaten to blend
1/2 vanilla bean, split lengthwise

For the pie crust, use your preferred recipe above. Divide this dough into two, and form two flat disks with the dough. Wrap each disk with plastic wrap, and chill for two hours. While making your filling, take the dough out to thaw for about 15 minutes.

To make the filling, combine cranberries, sugar, orange zest and juice, and tapioca in a medium saucepan. Scrape in seeds from vanilla bean; add bean. Let stand for juices to accumulate, about 10 minutes, then cook over medium heat until mixture comes to a simmer and begins to thicken, 5-6 minutes. (Some cranberries will have burst.) Let cool completely. **DO AHEAD** Cranberry filling can be made 5 days ahead. Cover and chill.

Next, line two baking sheets with parchment paper; set aside. Working with 1 disk at a time, roll out dough on a lightly floured surface until very thin, about 1/16-inch thick. Using cookie cutter, cut out 16 circles. Brush edges of 8 circles with beaten egg. Place 1 heaping tablespoon filling in center of each egg-washed circle. Top with remaining circles to form 8 pies. Using a fork, crimp 1/4-inch around edges to seal. If desired, use cookie cutter to clean edges. Repeat with remaining dough, egg, and filling.

Divide pies between prepared sheets; chill for 45 minutes. DO AHEAD Pies can be made 2 hours ahead. Cover; keep chilled. Preheat oven to 425. Working with 1 baking sheet of pies at a time, score dough, forming a small X in the center of each pie. Brush tops of pies with beaten egg and sprinkle with raw sugar.

Bake pies until crust is golden brown and filling bubbles out of Xs, 17-20 minutes. Let cool on baking sheet for 5 minutes; transfer to a wire rack and let cool completely. Repeat with remaining baking sheet of pies.



PECAN BOURBON PIE



3/4 cup of granulated sugar
1/4 cup of dark brown sugar
3/4 cup of dark corn syrup
1/2 tsp kosher salt
3 large eggs
1 tsp vanilla

1 Tbsp bourbon
2 Tbsp melted butter
1 1/2 cups shelled + cleaned pecans
1/2 cup of pecan halves, reserved for the top layer

Combine sugars, corn syrup, salt, eggs and vanilla, beat on low speed to mix. Add bourbon and melted butter, then stir in pecans by hand. Pour into unbaked 9" pie shell (choose your favorite pie crust recipe above.) Use the remaining pecan halves to lay across the top of the pie filling to make a beautiful design.

Bake at 350 degrees for 1 hour, or until you can insert a toothpick and your filling does not coat the toothpick. Allow your pie to rest for at least 2 hours before serving for the ideal consistency.





BLUEBERRY PIE SLICES

FILLING

6 cups of fresh blueberries, rinsed
and stems removed
1 teaspoon lemon zest
1 tbsp lemon juice
1/4 cup cornstarch

1/2 cup white granulated sugar
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 egg (for egg washing)
1/2 tsp milk (for egg washing)

Combine pie filling ingredients together in a medium bowl. Line your pie wedge pans with bottom crusts (using crust recipe above) and add in the filling.

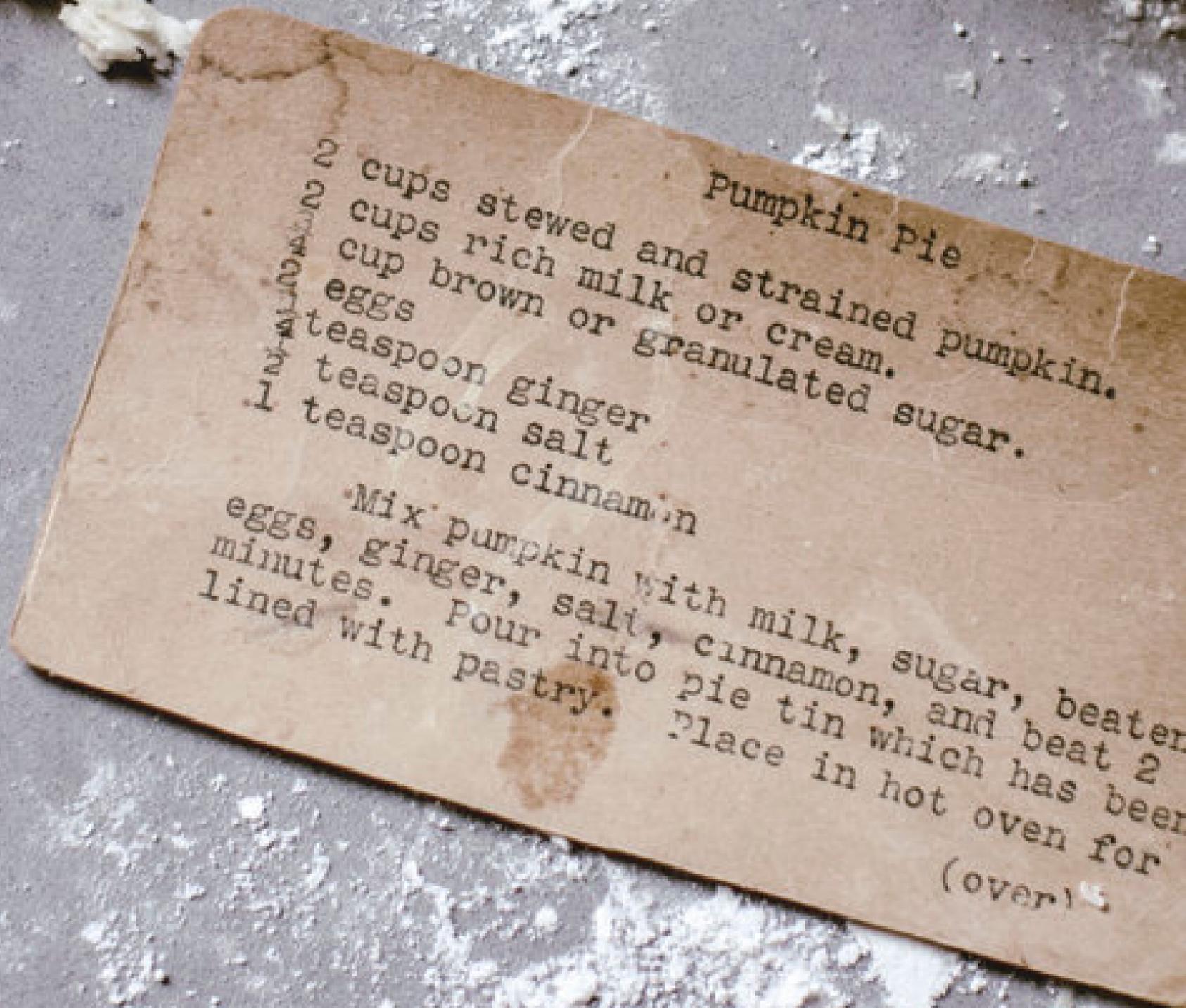
Next, use your top crust to cover your pie filling, pinching it together with the bottom dough to seal. Combine egg + milk for the egg wash, then use pastry brush to coat the entire surface of the pie crust top. Use knife to cut an X or fork to poke several rows of holes in the top crust to allow pie to vent steam.

Bake for 15 minutes at 425°. Reduce heat to 350°F and bake for 25-30 minutes more or until juices are bubbling and have thickened.

Transfer to a wire rack to cool. Let cool completely before serving.



CLASSIC PUMPKIN PIE



2 cups stewed and strained
pumpkin

2 cups rich milk or cream

3/4 cup brown or granulated
sugar

2 eggs

Mix pumpkin with milk, sugar, beaten eggs, ginger, salt, cinnamon, and beat 2 minutes. Pour into pie tin which has been lined with pastry. Place in hot oven (425 degrees) for fifteen minutes, then reduce heat and bake for 45 minutes in moderate oven (350 degrees).

1/4 teaspoon ginger

1/2 teaspoon salt

1 teaspoon cinnamon

(over)

THANKSGIVING HOSTESS GIFTS



SHOP HOSTESS GIFTS LIKE
OUR PUMPKIN PIE TEA TOWEL

- [CLICK HERE](#) -

THE MAKING OF PIE BIRDS

WITH OUR FRIENDS AT
HONEYCOMB STUDIO



Our ceramic pie birds are classic, minimal and functional works of art created for us in small batches by the wonderful team at Honeycomb Studio.

I walked into the studio one day to pick up a new batch of ceramics that were ready and noticed a newly formed pie bird sitting there on the table. I couldn't believe how large it was in comparison to the "finished" bird I was used to seeing, and loved the beautiful grey color of the original clay. Although the object is simple, the process is a labor of time and love, needing so many steps from start to completion.

There are four main stages for each pie bird, and it all starts with a mold and "liquid porcelain" or what potters call "slip." The slip is then allowed to sit in the mold for about half an hour. During that time, the mold removes a great deal of the moisture from the pie bird, leaving a shell of hardened clay. Courtney, founder and potter at Honeycomb Studio, shared with us that the pie bird itself loses about a third of its volume during creation. This is something that her and her team take into consideration when creating a mold for our pie birds. Although no two pie birds are alike, the mold helps keep the look uniform and assures that the quality is



Once removed from the mold, Courtney goes in and carves them by hand, removing any irregularities and flattening the base. During this step, she also adds a small vent at the top of the bird -- this is essential for the functionality of the pie bird, which is used to direct steam out of the pie. Not to mention, it gives the bird a "mouth" and adds to the character of the piece.

One of my personal favorite parts of the process is the makers mark. The same custom-made mark was placed prominently on our biscuit cutters. I love the look of a stamp on pottery, and Courtney and I both agree that it gives the piece a storied look and a history to be shared and passed along. This particular makers mark is special because it acknowledges the collaboration between heirloomed and Honeycomb Studio. When passed on, the legacy of the piece will be preserved in the mark of the artists.

After being stamped with the collaborative makers mark, the pie bird has to air dry for about a week. Although the waiting time is long, the wait is well worth it. When a week has passed, the pie bird is strong, smooth, dry and ready to be fired.

The bird comes out of this lengthy firing stronger, more resilient, and smaller. After being smoothed with sandpaper, the bird is coated with a layer of hand-mixed glaze. It dries within minutes and is ready for the next firing: the glaze fire. The glaze fire is faster and hotter, at 2300 degrees. The glaze fuses to the piece, making it food-safe and permanently coated.

After all steps are completed, the result is a gorgeous pie bird, minimal, old-fashioned and ready to be used in the kitchen for generations.



LEARN HOW TO USE A PIE BIRD
- CLICK HERE -

TIP



Sing a song of sixpence,
A pocket full of rye.
Four and twenty blackbirds,
Baked in a pie.

When the pie was opened
The birds began to sing;
Wasn't that a dainty dish,
To set before the king.



SHOP OUR CERAMIC PIE BIRD

SOUTHERN ARTISANS:

AMANDA WILBANKS

OF SOUTHERN

BAKED PIES



Amanda Wilbanks never imagined she'd be spending her days baking some of the South's best pies. I got the chance to meet Amanda over coffee about two years ago when she wanted to bring some of our aprons into her gorgeous new pie shop a few miles down the road from me.

Amanda started Southern Baked Pie Company after a buttermilk pie stole her heart, and her tastebuds. In the kitchen with her mother in law, she watched as she made the pie from scratch, right down to the crust. The aroma that filled her home was sweet, unmistakably nostalgic, and captivating. The rest is history.

Her connection to pies is one that ultimately goes back to a love of the kitchen and the preservation of the technique and patience it takes to make homemade baked goods from scratch.

Amanda baked hundreds of pies out of her house with one tiny oven until she realized it was time to expand to Southern Baked Pie Company's first shop in Gainesville, Georgia. After three years in the Gainesville location, the company opened additional locations in Buckhead and Alpharetta. Her pies are well-known in Georgia, but are reaching far beyond. The caramel pecan pie even won the 2016 Taste of Georgia award! They're not all sweet though; one of the best-sellers is her unbelievably savory chicken pot pie (I can attest, it's a family favorite over here).

These signature recipes come from both sides of Amanda's family, dating back decades. Now, the recipes have been given new life and a legacy that's carried out by Amanda, Southern Baked Pie Company and their team of bakers..



I sat down with Amanda and we talked over how to make a gorgeous, old-fashioned pie crust using timeless techniques. She uses an all-butter pastry dough because of both the taste and texture of a 100% butter crust.

When I make pie dough, I tend to get flour absolutely everywhere. Amanda had this problem too, until her mother-in-law showed her the mess-reducing trick of rolling her dough between two pieces of parchment, eliminating the need for flour. Once rolled out, she double checks the size of the dough by placing the upside down pie pan on top, making sure there's about an inch extra for pleating the crust.

Amanda showed me what she calls "The Fold-Under" -- a crust technique that requires folding under the edge of the crust and pressing it back down onto the pan to form a thicker outer edge. On that outer edge, she and her bakers pleat the crust beautifully, using a simple finger method. It tastes as good as it looks!

We then went on to the ultimate challenge: a gorgeous lattice crust. Amanda showed me how simple it can be to achieve the classic look of a woven crust, even in my own kitchen. We cut half-inch strips out of a piece of rolled pie dough and proceeded to weave the pieces together loosely. A woven crust works best for a fruit pie, so it's best to weave loosely so that you can see how colorful the filling looks underneath. Amanda's pie crust tactics play on those feelings of nostalgia and the image of a perfectly pleated and woven pie on a picnic blanket or in Grandma's kitchen.

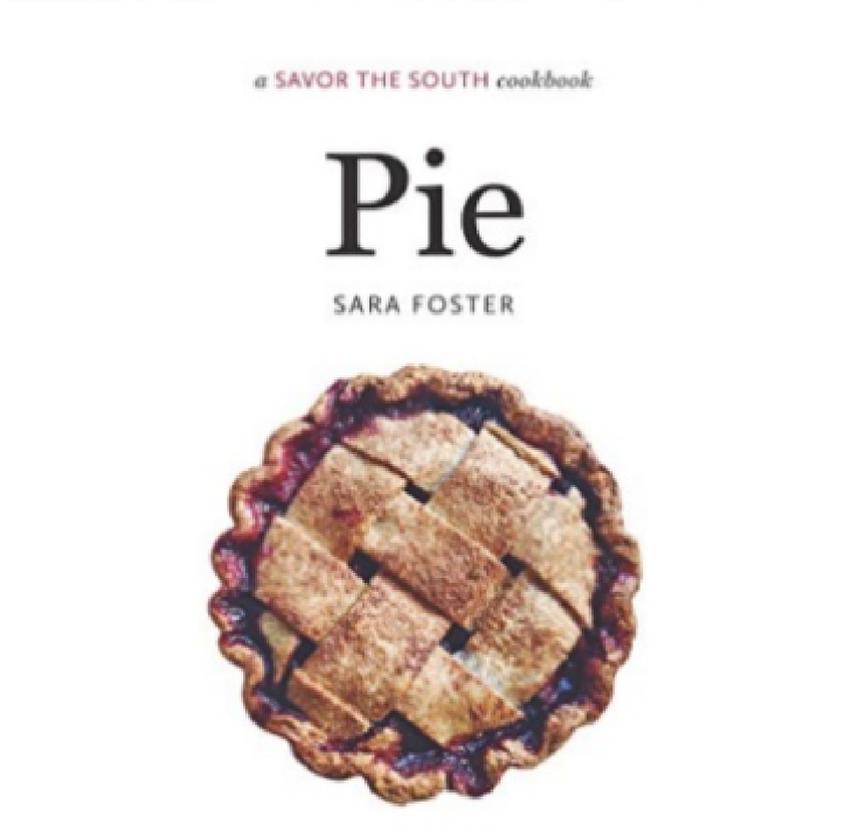
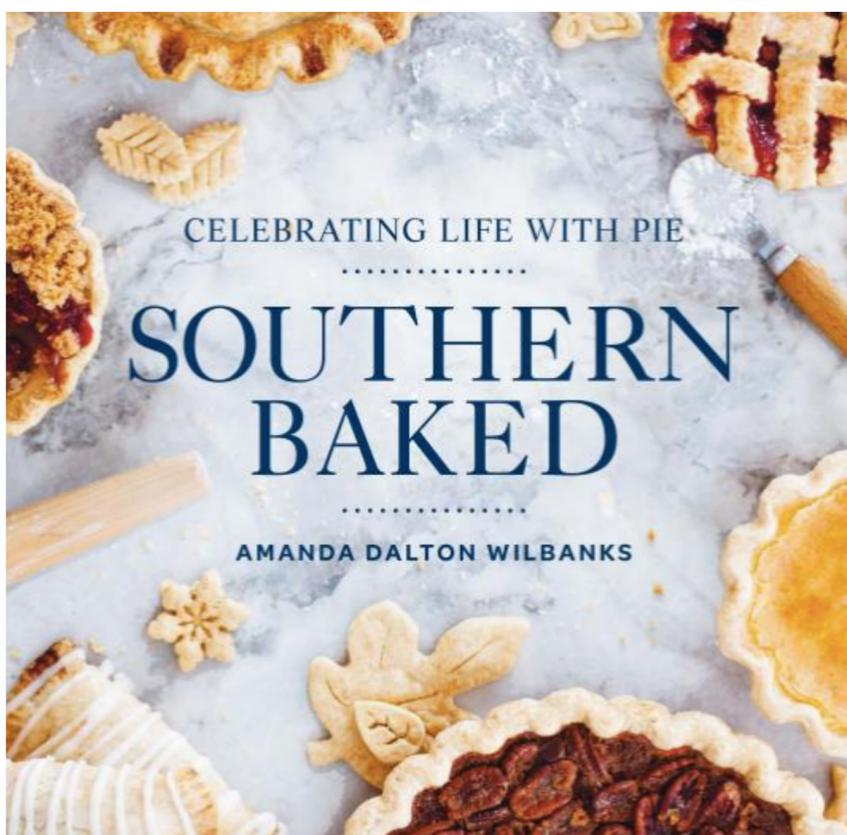
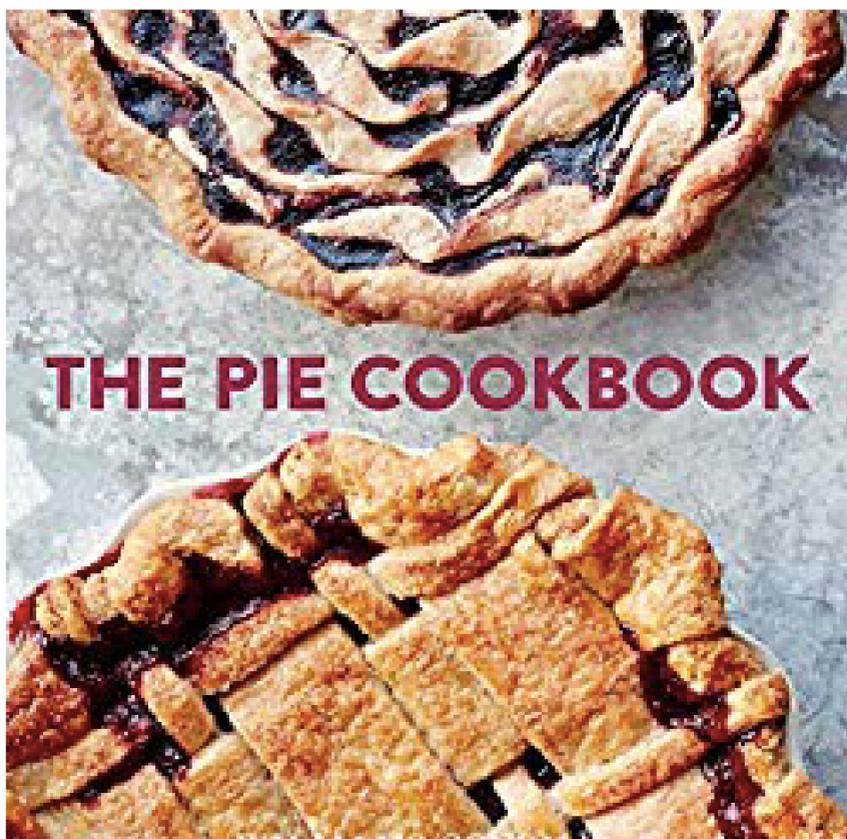
Born from a small oven and inspired by sweet smells and even sweeter memories, Southern Baked Pie Company brings a little bit of homemade, hand-pleated goodness to Georgians (and they even ship nationwide!)





PIE COOKBOOK ROUNDUP

One thing I always loved in my Mom's home growing up was flipping through volume after volume of the cookbooks that line her pantry shelves. Here are some of our favorite pie cookbooks. Click each book below to shop the title for yourself,



"Cut my pie into four pieces. I don't think I could eat eight."

- YOGI BERRA



PIE PLATE HAND-MADE FOR US BY
CERAMICS ARTIST, DEVANIE SCHILLP

SHOP THE CERAMIC PIE PLATE

SHOP THANKSGIVING



SHOP OUR THANSKGIVING COLLECTION
APRONS . MEANINGFUL GIFTS . VINTAGE GOODS . MORE



ABOUT HEIRLOOMED



Growing up, things were always made from scratch. We all sat down together for dinner. And, we had the best birthday cakes on the block. This notion of simple has driven us from the start.

For nearly 10 years, we ran our business as IceMilk Aprons. The original company & collection was inspired by my grandmother, Cele. A masterful seamstress with a love for cooking & an art for entertaining.

There isn't a childhood visit I can remember that didn't include her famous dinner of waffles, fresh fruit & ice milk that we so looked forward to.

As the company and the collection began to grow, the concept of the heirloom remained the leading presence behind our products and in 2015 we became heirloomed.

Some of my most treasured items are family heirlooms that were passed down to me - handwritten recipe cards, jewelry, cookbooks, family photos, china & more. And, in a world that is becoming increasingly more disposable the true treasures are those with a story and a history.

Today, we are a company dedicated to preserving the simple things that we cherish from the past, and ensuring they live on for future generations to enjoy. That our aprons inspire made-from-scratch baking to live on, our recipe cards keep the art of beautiful handwriting alive, and our tabletop linens ensure family & friends continue to gather - this is what we are all about.

OUR MANTRA

The most cherished and beloved things one can own cannot be purchased. They must first be used and loved and enjoyed. Memories must be created, laughter had and good times spent. And only then, these things become treasures, passed down for generations to come. The next generation will appreciate this "thing" even more than you do.