

Tips from a Bake Off winner

BBC iWonder How to prevent a soggy bottom guide (zppbgk7)

There's lots of things you can try to help to prevent soggy bottoms. Try and cool your fillings, even the hot ones, because obviously the moisture and the heat will cause steam, which will then leak into the pastry to cause that sort of soggy effect.

Another good tip is that you can sometimes sprinkle the base of the pastry, before you put your filling in, with maybe breadcrumbs - or I've even done it once with cornflakes. Or if you're doing a sweet pie, like a pecan pie, maybe some biscuit crumbs, so it sort of helps prevent the moisture getting into the pastry and also adds another level of flavour.

Also, maybe putting your pie on the bottom part of the oven, so you're getting that heat really hitting the bottom of the pastry – because that's what you want, you want the base of the pie to bake as well as you can. And then if you're finding that the top is browning quicker, to get what I'm calling like a tin foil sort of hat to just cover the top of the pie or cover the top of the pastry with foil. Just so they don't overbrown but you're making sure the base is browning as quickly as you can.

And, also, it's quite good as well like a pizza stone, if you put one of those in the oven to heat up, so there's just that extra intensity of heat that's then going to sort of heat the base of your pan, or your tray or your pie dish. So that just more heat is getting to the base of the pastry.