

“Stupid Pie”; The Easiest, Most Delicious Fruit Dessert You’ll Make

"Stupid Pie": The Ridiculously Easy Pie That Shouldn't Be This Good



OVEN
350°F

TIME
55 min

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INGREDIENTS

1 stick butter (½ cup or 113g), melted 1 cup sugar 1 cup milk 1 cup all-purpose flour 1 tsp vanilla extract 1 tsp baking powder Pinch of salt 1-2 cups of fruit (fresh or canned - like peaches, cherries, blueberries, etc.)

DIRECTIONS

1. steps. You literally just mix everything in one bowl, pour it, top with fruit, and bake. The magic really happens in the oven: the batter bakes up into a tender, slightly crisp cake-like crust around the fruit, which sinks just enough to create pockets of juicy, sweet goodness. It's a rustic, charming dessert that's incredibly versatile and always a hit. It's my go-to when I want a warm, comforting treat without any fuss.
2. Ingredients
3. Here's what you'll need to make this delightfully simple
4. "Stupid Pie"
5. (½ cup or 113g), melted
6. all-purpose flour
7. vanilla extract
8. baking powder
9. 1-2 cups of
10. (fresh or canned - like peaches, cherries, blueberries, etc.)
11. Swaps and : Notes
12. Fruit : Variety:
13. This is where "Stupid Pie" truly shines! Use what you love or what's in season.
14. (canned or fresh),
15. (blueberries, raspberries, mixed berries),
16. (pitted), or even sliced
17. work wonderfully. If using canned fruit, be sure to drain it well.

18. Salted or unsalted butter works fine here; if using salted, you might slightly reduce the added pinch of salt.
19. Any type of milk (dairy or non-dairy like almond or oat milk) will work.
20. Flavor : Boosts:
21. A sprinkle of
22. with apple or peach variations can be lovely. A squeeze of
23. lemon juice
24. or a bit of
25. lemon zest

SWAPS & NOTES

Fruit Variety: This is where "Stupid Pie" truly shines!
Use what you love or what's in season.

Peaches (canned or fresh), berries (blueberries, raspberries, mixed berries), cherries (pitted), or even sliced apples or pears work wonderfully.

If using canned fruit, be sure to drain it well.

TIPS FOR SUCCESS

Don't Overmix: Overmixing the batter can lead to a tougher texture.

Mix just until the ingredients are incorporated.

Trust the Process: It might seem odd to just drop the fruit on top, but trust me, it works!

The fruit creates delicious, jammy pockets.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/stupid-pie-the-easiest-most-delicious-fruit-dessert-youll-make/>