

Baking a pie at **375°F for exactly 15 minutes** usually refers to one of three common baking scenarios:

Key Lime Pie: Traditional recipes (like this [Allrecipes Key Lime Pie](#)) call for baking the condensed milk, lime juice, and egg yolk mixture in a graham cracker crust at 375°F for just **15 minutes** until the filling is newly set. [1]

Blind Baking an Empty Pie Crust: If you are pre-baking an empty pastry shell before adding a wet filling (like pumpkin or chocolate cream), a standard technique is to line the dough with parchment paper and weights, then bake it at 375°F for **15 minutes**. [2]

Air Fryer Hand Pies: Frozen, pre-made savory or sweet hand pies (such as [Mama Said Hand Pies](#)) can be baked in an air fryer at 375°F for **15 minutes** to get a quick, crispy crust. [3]

Note: Standard 9-inch fruit pies (like apple or blackberry) generally require 40 to 60+ minutes total to fully cook the raw fruit filling, though some recipes start at a higher temperature for the first 15 minutes before dropping down to 375°F. [4, 5]

If you are following a specific recipe, let me know:

- Is your pie **sweet or savory**?
- Are you baking a **full pie, mini pies, or just the crust**?
- Is the filling **already cooked or raw**?

I can give you the exact temperature and timing adjustments for your dish!