



# Chicken Pot Pie

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, [bakingeducation@kingarthurbaking.com](mailto:bakingeducation@kingarthurbaking.com). All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

## INGREDIENTS (total amount needed for the class)

King Arthur Unbleached All-Purpose Flour: 330 grams (2 3/4 cups); plus more for dusting surface

Salt: 1 teaspoon; plus more for seasoning

Black pepper: for seasoning

Heavy cream: 119 grams (1/2 cup)

Egg: 1, optional for egg wash

Unsalted butter: 270 grams (1 1/4 cups), cold

Chicken stock: 237 grams (1 cup)

Chicken: 454 grams (1 pound), cooked and diced into bite size pieces (pre-cooked rotisserie chicken is a good option)

Mixed vegetables: 227 grams (1 1/2 cups), diced and cooked until tender (frozen vegetable medley is a good option)

Water: 119 grams (1/2 cup), cold; if possible place in refrigerator about an hour before class, or use ice cubes to chill

## EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Assorted mixing bowls

Pastry blender (optional)

Mixing spoon



Large sauté pan

Bench scraper and bowl scraper, recommended

Rolling pin

Plastic wrap

Baking sheet

Pastry brush

9" pie pan (standard size)

Scissors or paring knife