



Easy As 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 in 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. 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: 330g (2 $\frac{3}{4}$ cups), plus more for dusting
- Granulated sugar: 66g ($\frac{1}{3}$ cup)
- Brown sugar: 71g ($\frac{1}{3}$ cup)
- Salt: 1 $\frac{1}{2}$ teaspoon
- Cinnamon: 1 teaspoon
- Nutmeg: $\frac{1}{4}$ teaspoon
- Eggs: 1, optional for garnish
- Unsalted butter: 227g (1 cup)
- Apples, 5 large, firm; Honeycrisp, Granny Smith, Gala are some examples
- Sparkling sugar, optional garnish
- Water: 119g ($\frac{1}{2}$ cup), cold, plus more as needed; 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
- Mixing bowls, assorted sizes
- Pastry blender (optional)
- Bench scraper and bowl scraper
- Peeler
- Knife
- Kitchen shears (optional)
- Plastic wrap
- Rolling Pin
- Parchment paper
- Baking sheet
- 9" pie pan

Apple Pie

YIELD: ONE 9" DOUBLE-CRUST PIE

INGREDIENTS - CRUST

- 300g (2 ½ cups) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon salt
- 227g (1 cup) unsalted butter, cold, cut into ½" dice
- 119g (½ cup) water, cold

INGREDIENTS - FILLING

- 66g (⅓ cup) sugar
- 71g (⅓ cup) brown sugar
- 30g (¼ cup) King Arthur Unbleached All-Purpose Flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon salt
- 5 large apples, peeled, cored, and sliced ⅛" thick (about 5 cups sliced apples)*

INGREDIENTS - ASSEMBLY

- 1 large egg white
- 18 to 36g (1 to 2 tablespoons) sparkling sugar (optional)

Pro-Tip

**We recommend using a combination of apples for this pie. A variety of soft and firm and sweet and tart apples delivers a pie with complex textures and flavors. 900 to 1000g of whole apples (about the equivalent of 4 large apples) when peeled, cored, and sliced will yield about 600 to 700g of sliced apples, which is perfect for a 9" pie.*

DIRECTIONS

CRUST

1. Combine the flour and salt in a mixing bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add the water, mixing and folding the mixture over itself until a shaggy dough forms.
4. Remove the dough mass to a work surface. Fold the dough over itself to incorporate any bits of dough, then bring the dough together with a few quick, gentle kneads.
5. Divide the dough into 2 equal pieces, cover, and flatten into rounds about 6" in diameter and about 1"-thick. Chill the dough for at least 30 minutes to allow the flour to hydrate, the butter to chill, and the gluten to relax. At this point, the dough may be stored in the refrigerator up to 2 days or frozen up to 3 months. Thaw the dough overnight in the refrigerator before using.

FILLING

1. In a medium bowl, combine the sugar, brown sugar, flour, cinnamon, nutmeg, and salt.
2. Add the apples, tossing to combine. Set aside.

RECIPE CONTINUED ON NEXT PAGE...

Apple Pie (cont.)

ASSEMBLY & BAKE

1. Preheat oven to 400°F.
2. Remove one piece of dough from the refrigerator and place it on a lightly floured surface. Using your rolling pin, gently, but firmly tap down on the dough to make the cold butter pliable. This will make the dough easier to roll and less likely to crack. Begin rolling the dough from the center out, taking care not to roll over the edges. Rotate the dough $\frac{1}{8}$ - to $\frac{1}{4}$ -turn between each roll to ensure the dough is not sticking and keeps its round shape. A circle of 13" will suffice for a 9" pie plate.
3. Transfer the dough to the pie plate by first folding the circle in half and then into quarters. Place the point of the quartered dough at the center of the pie plate and gently unfold.
4. Roll out the second piece of dough in the same manner. Spoon the filling into the pastry shell, then cover the filling with the top crust.
5. Trim, seal, and crimp the crust, then vent the top of the pie.
6. Brush the top of the pie with egg white, then sprinkle with sparkling sugar, if desired.
7. Bake the pie for about 1 hour, or until the pastry is golden brown and the filling is actively bubbling in the center. Allow the pie to cool at least 2 hours before slicing.
8. Store baked pie covered at room temperature up to 2 days or refrigerate up to 4 days. Freeze the pie up to 3 months. To reheat, thaw the pie, then place it in a 350°F oven for 10 to 15 minutes or until heated through.

Pie Basics

ONE-STAGE METHOD

Fat cut into the flour to currant-size pieces or smaller which produces a tender crust.

- Tenderness comes from small pieces of fat, such as butter, shortening, or lard.
- For the most tender pie dough, use just enough water for the dough to hold together.

TWO-STAGE METHOD

First addition of fat cut into the flour to currant-size pieces or smaller for tenderness; the second addition of cold butter cut into the flour to cranberry-size pieces for flakiness.

- Flakiness comes from butter only. Butter is roughly 80% fat and 20% water. As the butter heats up in the oven, the fat from the butter melts and absorbs into the surrounding dough to make it tender. As the water from the butter heats up, it evaporates and creates steam, which in turn creates an air pocket in the dough resulting in flaky layers.
- For flaky pie dough, keep the second addition of butter pieces to the size of fresh cranberries, then flatten them before adding the water.

PIE TIPS

- Temperature is key! Keeping your ingredients cold throughout the entire process of making the pie pastry, working with the pastry, and before baking your pie will make the dough easier to work with and give you the best results.
- Allow your pie pastry to rest, refrigerated, at least 30 minutes after you make it. This will allow the butter to firm up, the gluten to relax, and the flour to sufficiently hydrate.
- Once you assemble your pie, chill it for 20 to 30 minutes. This will keep the crust from shrinking and/or slumping and allow the crimping to hold its shape better and be more defined.

ENSURING BOTTOM CRUSTS ARE BAKED THOROUGHLY

- Bake your pie on a preheated pizza stone. If you don't have a pizza stone, bake the pie on the lowest rack of your oven. Always bake your pies on a baking sheet or with parchment paper underneath to catch any drips.
- Mix your filling together right before you assemble the pie. This will cut down on the amount of juice that forms in fruit pie fillings, which can lead to wet, under-baked bottom crusts.
- Bake your pie until the filling is actively bubbling in the center. Don't be afraid of a little color...butter browns as it bakes...and that browning is caramelization and delicious flavor!
- Use metal or glass pie plates. Metal is the best conductor of heat and helps crusts brown the best. Glass pie plates allow you to see how baked the crust is on the bottom. If using a ceramic pie plate, be sure to bake the pie until the filling is actively bubbling in the center. Ceramic pie plates are great at holding heat once they are hot but take a long time to heat up.