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On-Demand

HOLIDAY PIE WORKSHOP WITH ERIN JEANNE MCDOWELL

FOUR DELICIOUS PIES YOU CAN CUSTOMIZE

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**HOLIDAY PIE WORKSHOP WITH ERIN JEANNE MCDOWELL:
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TOOLS CHECKLIST

ESSENTIAL TOOLS:

- ☐ DIGITAL SCALE
- ☐ MEASURING SPOONS
- ☐ SMALL, MEDIUM, AND LARGE MIXING BOWLS
- ☐ ROLLING PIN
- ☐ HEAVY-BOTTOMED 9" PIE PAN
- ☐ KITCHEN SCISSORS
- ☐ FORK
- ☐ PARCHMENT PAPER
- ☐ BAKING SHEET
- ☐ PIE WEIGHTS
- ☐ HEAT-SAFE BOWL
- ☐ OVEN MITTS
- ☐ COOLING RACK

ADDITIONAL TOOLS, DEPENDING ON THE PIE:

- ☐ BENCH KNIFE
- ☐ BOWL SCRAPER
- ☐ RULER
- ☐ PASTRY BRUSH
- ☐ PARING KNIFE
- ☐ PLASTIC WRAP
- ☐ SMALL HEAVY-BOTTOMED POT
- ☐ FLEXIBLE SPATULA
- ☐ FINE-MESH STRAINER
- ☐ LIQUID MEASURING CUPS
- ☐ STAND MIXER WITH WHISK ATTACHMENT
- ☐ OFFSET SPATULA
- ☐ IMMERSION BLENDER OR FOOD PROCESSOR
- ☐ WHISK
- ☐ MEDIUM HEAVY-BOTTOMED POT
- ☐ DIGITAL OR CANDY THERMOMETER
- ☐ NONSTICK SPRAY
- ☐ BAKER'S TORCH
- ☐ ALUMINUM FOIL
- ☐ POTATO MASHER
- ☐ SPOON OR PIPING BAGS AND TIPS
- ☐ CUTTING BOARD
- ☐ CHEF'S KNIFE
- ☐ SERRATED KNIFE
- ☐ VEGETABLE PEELER





Extra-Flaky All-Buttah Pie Dough

YIELD: PASTRY FOR ONE 9" SINGLE CRUST PIE

- This recipe is easily doubled, tripled, or even quadrupled depending on how many crusts you'd like to make. Avoid making anything larger than a quadruple batch, as it becomes difficult to properly hydrate the dough.
- To get ahead, parbake or fully bake this crust (depending on what your recipe calls for) up to 24 hours in advance. Store it at room temperature, well-wrapped, until ready to bake.

INGREDIENTS

150g (1 ¼ cups) King Arthur Unbleached All-Purpose Flour
¼ teaspoon table salt
113g (8 tablespoons) unsalted butter, cold; cut into ½" cubes
60g (¼ cup) ice cold water, plus more as needed

INSTRUCTIONS

1. **To make the dough:** In a large bowl, whisk together the flour and salt. Add the cubed butter, tossing the cubes in the flour until each individual piece is well coated. Work the butter into the flour by pressing the pieces between your fingers, flattening the cubes into big shards. As you go, continue to toss the butter through the flour, re-coating the shingled pieces.
2. For a flaky crust, continue working the butter into the flour just until the largest pieces of butter range in size from walnut halves to peas. Keep the butter as flat and shard-like as possible, rather than thicker pieces of butter throughout.
3. Make a well in the center of the flour mixture. Add 60g (¼ cup) ice water; have more on hand. Using your hands in a tossing motion, start to mix the water with the flour-butter mixture. As the dry mixture starts to become hydrated, use more of a gentle kneading/folding motion to bring the dough together.
4. Add more ice water about 14g (1 tablespoon) at a time until the dough is properly hydrated: It should be uniformly combined and hold together easily when squeezed, but it won't look totally smooth. Dough that is too dry may have sort of a "dusty" appearance or pockets of unhydrated flour. It will not hold together and will appear crumbly. Dough that is too wet will feel sticky or tacky to the touch and is often smoother and/or lighter in color.
5. Form the dough into an even disk (or into another shape if directed by the recipe). Wrap tightly in plastic wrap or your favorite reusable wrap and refrigerate for at least 30 minutes to 1 hour and up to 3 days
6. On a lightly floured surface, roll out the dough to about ½"-thick (the exact shape and size doesn't matter here, just the thickness). Brush away any excess flour from the surface of the dough, and fold it in half horizontally. Then, fold the dough in half again (you've now folded it into quarters).
7. If the dough feels sticky or soft to the touch, re-wrap it in plastic, and refrigerate it for 30 minutes before proceeding. (If it feels cool, skip the rest.) Repeat step six, rolling the dough out to about ½" thick and then folding it in quarters.
8. Tuck the ends of your folded dough under itself to create a round disk. Wrap it tightly and refrigerate for at least 1 hour and up to 2 days before using; overnight is best. The pie dough can also be frozen for up to 3 months (thaw overnight in the refrigerator before using).
9. **To roll out the dough:** Transfer the dough to a lightly dusted work surface and lightly dust a rolling pin with flour. Roll out the dough, rotating it as you work to prevent it from sticking, so that the dough is about 2" wider than the top rim of the pie pan when it's turned upside-down. (The dough should be about ¼" thick.) Gently roll the dough up around the pin, then unfurl it into the pie pan.
10. **To crimp the edge:** For a single crust pie, use scissors to trim away the excess dough, leaving about ½" overhang all the way around the outside edge of the pie pan. Tuck this excess dough under itself, pressing gently to make it flush with the edge of the pie pan. Crimp the edge as desired. Dock (prick) the pie dough all over with a fork. Cover and refrigerate for 30 to 60 minutes, until ready to use.
11. **To parbake the dough:** *Note: This method partially bakes the crust, before filling and baking again. It's best for single crust pies that require baking, such as pecan or sweet potato pie.* Cut a square of parchment slightly larger than the diameter of the pie pan and press it into the bottom. Fill with pie weights to the top inner rim of the pan. Bake in a 425°F oven, on a parchment-lined baking sheet, for 15 to 17 minutes, until the edges begin to brown slightly. Remove the parchment and pie weights and return to the oven for 2 to 3 minutes more, until the lower portion of the crust appears dry and set. Cool completely before filling.
12. **To fully bake a pie crust:** *Note: This method is used for pies with no-bake fillings (like cream or cold-set pies).* Follow the instructions above for parbaking, but extend the second bake time (after the pie weights have been removed) to 7 to 10 minutes, until the crust is fully golden brown. Cool completely before filling.

Black Bottom Pecan Pie

YIELD: ONE 9" PIE

- If you'd like to make a classic pecan pie, skip the chocolate element and make the recipe as otherwise written.
- Arrange the pecans in the bottom of the pie in a specific pattern (concentric circles are especially nice), if you'd like to make a neat presentation.

INGREDIENTS

Crust

one parbaked 9" pie crust, cooled completely

Black bottom base (optional)

113g (4 ounces or $\frac{1}{2}$ cup) bittersweet or semisweet chocolate, finely chopped

76g ($\frac{1}{2}$ cup) heavy cream

Pecan filling

320g (generous 3 cups) pecan halves

71g (5 tablespoons) unsalted butter, melted

213g (1 cup) dark or light brown sugar, packed

195g ($\frac{1}{2}$ cup plus 2 tablespoons) maple syrup, at room temperature or slightly warm

3 large eggs

43g (3 tablespoons) heavy cream

2 teaspoons King Arthur Pure Vanilla Extract

$\frac{1}{2}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon almond extract

$\frac{1}{2}$ teaspoon table salt

INSTRUCTIONS

1. Preheat the oven to 375°F with a rack in the lower third of the oven. Place the parbaked pie crust on a parchment-lined baking sheet.
2. **To make the black bottom base:** Place the chocolate in a medium heat-safe bowl. In a small saucepan, bring the cream to a boil over medium heat.
3. Pour the hot cream over the chocolate and let it sit undisturbed for about 15 to 20 seconds, then stir gently until the ganache is thick and smooth. (If the chocolate doesn't melt fully, place the bowl over a pot of barely simmering water and stir until smooth.)
4. Pour the chocolate mixture into the pie crust, and spread it into an even layer, covering the bottom and going up the sides of the pie crust slightly.
5. **To add the pecan filling:** Arrange the pecan halves in an even layer over the chocolate layer. Set the pie pan aside while you prepare the custard.
6. In a medium bowl, whisk the melted butter, brown sugar, maple syrup, eggs, cream, extracts, cinnamon, and salt until well combined. Gently pour the custard over the pecans; they should be fully covered.
7. Transfer the baking sheet to the oven and bake for 35 to 40 minutes, until the crust is golden brown and the custard appears set near the edge but still jiggly in the center. Cool the pie completely before slicing and serving. (To speed up the setting process, the pie can be placed in the refrigerator briefly.)
8. **Storage information:** This pie is best enjoyed within 24 hours, but if there are leftovers, they can be stored in the refrigerator, well-wrapped, for up to 3 days.





Sweet Potato Pie

YIELD: ONE 9" PIE

- To dress up this pie, serve it with the fluffy marshmallow topping. Toasting it with a baker's torch takes it from a simple classic to a true showstopper.
- For a shortcut, substitute 2 heaping cups (525g) of canned sweet potato instead of roasting your own. The pie will be smoother and even more similar to pumpkin pie.

INGREDIENTS

Crust

one parbaked pie crust, cooled completely

Sweet potato filling

681g (1½ pounds) sweet potatoes

3 large eggs

160g (⅓ cup) light brown sugar

99g (½ cup) granulated sugar

152g (⅔ cup) heavy cream

57g (4 tablespoons) unsalted butter, melted

1½ teaspoons King Arthur Pure Vanilla Extract

2 teaspoons cinnamon

1 teaspoon ginger

½ teaspoon allspice

½ teaspoon table salt

¼ teaspoon freshly grated nutmeg

Marshmallow topping (optional)

151g (⅔ cup) water, cool; divided

8g (2 teaspoons) powdered gelatin

198g (1 cup) granulated sugar

156g (⅓ cup) light corn syrup

2 teaspoons vanilla bean paste or King Arthur Pure Vanilla Extract

INSTRUCTIONS

1. Preheat the oven to 375°F with a rack in the center. Line a baking sheet with foil or parchment.
2. Place the sweet potatoes onto the prepared pan. Bake until they are very tender, 1 hour 15 minutes to 1 hour 45 minutes. Cool the potatoes until they can be easily handled.
3. Peel away the skin, scoop the flesh into a liquid measuring cup, mash the potatoes with a masher or fork, then pack them down: You should get about 525g (2 packed cups) of sweet potato. (For the smoothest texture, purée the sweet potatoes in a food processor, blender, or with an immersion blender, if desired.)
4. Remove the foil or parchment from the baking sheet and discard it. Line the cooled baking sheet with parchment. Place the parbaked pie crust on the baking sheet and set aside.
5. **To make the filling:** In a large bowl, whisk together the eggs, brown sugar, and granulated sugar until well combined. Add the cream, melted butter, and vanilla, and whisk well to combine.
6. Whisk in the sweet potatoes. The filling should be smooth but thick. Stir in the spices and salt until well combined.
7. Pour the filling into the cooled crust, smoothing the top with a spatula.
8. Bake for 45 to 50 minutes, until the filling is set at the edges but still slightly jiggly in the center. Remove from the oven and cool completely on a rack.
9. **To make the marshmallow topping:** Pour 75g (⅓ cup) of the water into a small bowl. Sprinkle the gelatin evenly over the surface and let sit (bloom) while you prepare the sugar mixture.
10. In a medium saucepan, combine the sugar, corn syrup, the remaining 75g (⅓ cup) water, and the vanilla bean paste (if using vanilla extract, you'll add it later).
11. Bring the mixture to a boil over medium heat — you can stir to help the sugar dissolve until it comes to a boil, but once it begins to bubble, stop stirring. As the syrup cooks, occasionally brush the sides of the saucepan with a pastry brush dipped in water to wash down any syrup that has splashed onto the sides of the pan. (This helps prevent crystallization.) Boil the mixture until it registers 245°F on a digital thermometer (or attach a candy thermometer to the side of the saucepan), then remove from the heat and carefully pour the hot syrup into the bowl of a stand mixer fitted with the whisk attachment.
12. Add the bloomed gelatin to the hot syrup and whip the mixture for about 4 to 5 minutes, until it's white, fluffy, and the bowl feels warm to the touch. The mixture should hold soft peaks (not be runny). If using vanilla extract, add it now and mix to combine. While the mixture whips, lightly spray any utensils you'll use to transfer the marshmallow to the top of the pie (like a flexible spatula and/or a small offset spatula) with nonstick spray. Have the cooled pie ready for topping.
13. Use the greased spatula to scoop the marshmallow onto top of the pie. Work quickly here — as the marshmallow mixture cools, it will start to set. Use a small offset spatula to spread the marshmallow into an even layer; it will settle slightly as it sets. Toast the marshmallow with a baker's torch, if desired.
14. Let the pie rest at room temperature until the marshmallow is completely cool (about 1 hour) before slicing and serving the pie. (Spray the serving knife with nonstick spray after every few cuts to make it easier to slice cleanly.)
15. **Storage information:** Store leftovers, covered, in the refrigerator for up to several days.

Apple Pie

YIELD: ONE 9" DOUBLE CRUST PIE



Boiled cider adds robust apple flavor to this pie; use store-bought or make it yourself. Scan the QR code for our recipe.

INGREDIENTS

Apple pie filling

71g (5 tablespoons) unsalted butter
1650g (6 to 8 medium) Honey Crisp, Cortland, or Gala apples, peeled and cored; sliced $\frac{1}{8}$ " thick
266g (1 $\frac{1}{4}$ cups) light or dark brown sugar, packed
20g (1 tablespoon) boiled cider, optional
14g (1 tablespoon) lemon juice
1 $\frac{1}{2}$ teaspoons cinnamon
1 teaspoon ginger
 $\frac{1}{4}$ teaspoon table salt
 $\frac{1}{4}$ teaspoon freshly grated nutmeg
66g ($\frac{1}{2}$ cup) granulated sugar
40g ($\frac{1}{2}$ cup) King Arthur Unbleached All-Purpose Flour
1 teaspoon vanilla bean paste or King Arthur Pure Vanilla Extract

For assembly

double batch of Extra-Flaky Pie Dough, formed into two 1"-thick disks; chilled
1 large egg whisked with 1 tablespoon (14g) water (egg wash)
turbinado or coarse sparkling sugar, for garnishing

INSTRUCTIONS

- To make the filling:** In a large saucepan, melt the butter over medium heat. Cook the butter, swirling occasionally, until the milk solids begin to brown, and the butter smells toasty, about 4 to 6 minutes.
- Add the apples, brown sugar, boiled cider, and lemon juice, and stir well to coat. Continue to cook over medium heat, stirring occasionally, until the sugar begins to melt and more fully coats the apples and the apples begin to release their liquid, about 4 to 5 minutes.
- Add the cinnamon, ginger, salt, and nutmeg, and stir well to combine. Continue to cook for 2 minutes more.
- Meanwhile, in a small bowl, whisk the granulated sugar and flour together to combine. Sprinkle this mixture over the apples in the saucepan; mix well to combine. Continue to cook, stirring constantly, until the mixture begins to noticeably thicken, 2 to 3 minutes. Reduce the heat to medium-low and continue to cook until the mixture is as thick and gelled as canned apple pie filling, 8 to 12 minutes more. Look for large bubbles to come to the surface of the thick and shiny mixture, which should thoroughly coat the apples and resemble the consistency of molasses.
- Stir in the vanilla paste or extract, and transfer the mixture to a heat-safe bowl or container to cool completely to room temperature (about 1 hour). Or, to cool quickly, pour the cooked apple filling onto a baking sheet or large baking dish: The increased surface area will help it cool faster (about 30 minutes). Keep the filling covered while it cools to prevent it from drying out. The filling can be made up to 2 days ahead. Store in the refrigerator and bring it to room temperature before assembling the pie.
- To assemble the pie:** On a lightly floured surface, roll out one portion of the pie dough to an 11" to 12" round, about $\frac{1}{8}$ "-thick. Gently roll the dough up around the pin, then unfurl it into the pie pan. Lift the dough up at the edges, then press down: The goal is make sure the dough is fully touching the base and sides of the pan.
- Pour the apple filling into the lined pan and spread it into an even layer.
- On a lightly floured surface, roll out the second portion of pie dough to an 11" to 12" round, about $\frac{1}{8}$ " thick. Gently roll the dough up around the pin, then unfurl it over the top of the pie, covering the apple filling.
- Use your fingers and thumbs to firmly press the top and bottom crusts together all the way around, making sure they're sealed and also thinning out this area a bit. Use scissors to trim away the excess dough, leaving about $\frac{1}{2}$ " overhanging the edge.
- Tuck the excess dough underneath the bottom crust all the way around: This forms a tall crust, which is ideal for crimping. Press firmly on the dough once it's tucked to help adhere it to the pie pan. Crimp the edges as desired.
- Transfer the pie to the refrigerator, and chill for at least 30 minutes and up to 1 hour. Toward the end of chill time, preheat the oven to 400°F with the oven racks in the upper and lower third of the oven. Line a baking sheet with parchment.
- To bake the pie:** Place the chilled pie on the baking sheet. Brush the surface of the pie with the egg wash, avoiding the outer edges, which tend to brown quickly on their own. Sprinkle the surface of the pie with turbinado or sparkling sugar as desired. Use the tip of a paring knife to cut a few vents in the top crust by making a few side-by-side cuts or an "X" in the center.
- Transfer the pie on the baking sheet to the lower oven rack. Bake for 30 minutes, until the pie starts to become golden brown on the surface. Reduce the oven temperature to 350°F and bake for an additional 65 to 75 minutes, until the pie is deeply golden brown, and the filling bubbles through the vents (and/or steam is visibly pouring out of the oven vents). If additional browning is needed, transfer the pie to the upper oven rack during the last 10 to 15 minutes of baking. If the crust is browning too quickly, cover the pie loosely with foil for the remainder of the bake time.
- Remove the pie from the oven and cool completely to room temperature (at least 4 hours) before slicing. If you want to serve the pie warm, refresh the cooled pie by tenting it with foil and transferring it to the oven on the lower rack. Turn the oven on to 375°F. Once the oven is preheated, let the pie warm for 15 minutes before removing it from the oven, unwrapping, and slicing.
- Storage information:** Store any leftover pie, lightly covered, at room temperature for several days.



Cranberry Cream Pie

YIELD: ONE 9" PIE

- This recipe makes enough whipped cream to generously top the pie with a mound. If you prefer a partial covering only, such as a piped border around the edge, you can cut the whipped cream recipe in half.
- Fresh cranberries produce the best candied cranberries. In a pinch, you can use frozen: Allow them to thaw, then cook according to the recipe just until you see the first cranberry burst, then remove from the heat immediately and proceed with the recipe as written.

INGREDIENTS

Cranberry cream filling

340g (12 ounces or about 3 ½ cups) cranberries (fresh or frozen)
57g (¼ cup) fresh squeezed orange juice
53g (¼ cup) light brown sugar, packed
½ teaspoon table salt
397g (one-14 ounce can) sweetened condensed milk
454g (2 cups) heavy cream
28g (¼ cup) confectioners' sugar
1 teaspoon King Arthur Pure Vanilla Extract

Crust

one 9" pie crust, fully baked

Extra-creamy whipped cream (optional)

226g (one 8-ounce package) cream cheese, at room temperature
75g (⅓ cup) confectioners' sugar
340g (1 ½ cups) heavy cream, cold
2 teaspoons King Arthur Pure Vanilla Extract

Candied cranberries (optional)

113g (½ cup) water
297g (1 ½ cups) granulated sugar, divided
226g (8 ounces) fresh cranberries

INSTRUCTIONS

1. **To make the cranberry cream filling:** In a medium saucepan, heat the cranberries, orange juice, brown sugar, and salt over medium heat. Cook, stirring frequently, until the cranberries have burst and released some of their liquid. Remove the saucepan from the heat, stir in the sweetened condensed milk, then use an immersion blender (or transfer to a food processor or blender) to purée the cranberry mixture until smooth.
2. Transfer the mixture to a medium bowl, cover, and place it in the refrigerator to cool.
3. When the cranberry mixture is cool, combine the cream, confectioners' sugar, and vanilla in the bowl of a stand mixer fitted with the whisk attachment. Whip on medium speed until stiff peaks form, about 2 to 3 minutes.
4. Remove the cranberry mixture from the refrigerator and add about one-third of the whipped cream; mix vigorously to combine. Then, with a flexible spatula, fold in the remaining whipped cream in two more additions, folding gently until each is incorporated.
5. **To assemble:** Pour the filling into the fully baked pie crust and spread it into an even layer or use a small offset spatula to make the mixture slightly mounded in the center. Cover the pie with plastic wrap touching the surface.
6. Transfer the pie to the refrigerator to chill until well-set, at least 8 hours (and up to 24 hours); overnight works well.
7. **To make the extra-creamy whipped cream:** In the bowl of a stand mixer fitted with the whisk attachment, whisk the cream cheese and confectioners' sugar on medium-low speed until light and fluffy, 2 to 3 minutes, stopping to scrape the bowl halfway through mixing.
8. Increase the speed to medium and add the cream in a slow, steady stream: Try to pour the cream down the side of the bowl to prevent it from splashing, then continue to whip to soft peaks.
9. Scrape the bowl well and whip to medium peaks. Add the vanilla and mix to combine. Spoon or pipe the whipped cream on top of the fully chilled and set pie.
10. **To make the candied cranberries:** In a small saucepan, bring the water and 99g (½ cup) of the sugar to a boil over medium heat. Stir until the sugar is dissolved.
11. Add the cranberries and reduce the heat to the lowest setting possible. Cook, stirring the cranberries occasionally, for 6 to 8 minutes. The cranberries should remain whole (they should not burst).
12. Drain the cranberries well (reserve the cooking liquid to add to drinks, if desired) and place the remaining 198g (1 cup) sugar in a shallow bowl. Add the well-drained cranberries to the sugar and toss until they're fully coated. Store the cranberries in any extra sugar in an airtight container until ready to use, up to 5 days.
13. Decorate the pie with the candied cranberries just before serving.
14. **Storage information:** Store the pie, covered with a cake cover or large overturned bowl, in the refrigerator for up to 5 days.





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