



**Welcome to the King Arthur Baking School's Virtual Kids Club Apple Hand Pies class. In this 90-minute class, we'll guide you through the process of making a tender, yet flaky all-butter pie pastry along with a seasonal apple filling to create a delicious and portable hand pies. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!**

### **INGREDIENTS (total amount needed for the class)**

Unbleached All-Purpose Flour: 300 grams (2 1/2 cups), plus more for dusting work surface

Salt: 1/4 teaspoon

Unsalted butter: 227 grams (1 cup) cold

Cold water: 119 grams (1/2 cup), or more as needed

Apples: 250 grams (about 1 to 2 large)

Ground cinnamon: 3/4 teaspoon

Apple Butter: 192 grams (3/4 cup)

Raisins: 65 grams (@1/3 cup), optional

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium)

Pastry blender (optional)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Fork (optional)

Peeler (optional)

Paring knife

Pizza wheel or knife

Tablespoon scoop (optional)

Rolling pin

Ruler

Parchment paper or silicone baking mat

2 Baking sheets