



**Welcome to the King Arthur Baking School's Virtual Mixed Berry Lattice Pie class. In this class, we will work together to perfect a tender, yet flaky all-butter pie pastry. Next we'll create a summery mixed berry filling. And finish it all off with a beautiful lattice top! 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! (Please scroll down past the equipment needs for recipes)**

### **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 teaspoon

Unsalted butter: 227 grams (1 cup), cold

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

Fresh or frozen berries (any combination of blueberries, raspberries, blackberries, etc.): 590 grams (5 1/2 cups), thawed

Lemon: 1 large

Granulated sugar: 99 grams (1/2 cup), or more to taste

Thickener: 24 grams (3 tablespoons) Instant ClearJel OR 28 grams (1/4 cup) corn starch

Egg: 1 large

Sparkling sugar: 18 to 36 grams (1 to 2 tablespoons), optional for garnish

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Liquid measuring cup

Measuring spoons

Mixing bowls: 1 large and 1 medium

Pastry blender (optional)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Paring knife or pizza wheel

Grater or microplane/zester

Rolling pin



9" pie pan

Ruler (optional)

Pastry brush (optional)

Baking sheet with parchment paper or silicone baking mat