



Welcome to King Arthur Baking School's Virtual Pie Paradise class. Want to make a fabulous pie without fussing? How about TWO pies?! Get truly impressive results with no rolling pin. You'll learn how to make a lip-smacking Key Lime Pie AND a luscious Coconut Cream Pie. Two different and deliciously crisp crusts cradle the creamy filling. Flavored whipped cream tops off both of these tickets to tropical paradise. **Please note:** a stand mixer or electric hand mixer is required for the whipped cream recipe. Below you will 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 past the equipment list for your recipes.

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

King Arthur Almond Flour: 192 grams (2 cups)

Sugar: 213 grams (1 cup plus 1 tablespoon)

Confectioners' sugar: 28g (1/4 cup)

Salt: 1/2 teaspoon

Cornstarch: 56 grams (1/2 cup)

Gingersnaps: 150 grams (1 1/2 cups)

Sweetened condensed milk: 397 grams (1 can/14 ounces)

Unsweetened coconut milk: 400 grams (1 can/ 13.5 ounces)

Lime zest: about 1 tablespoon

Lime juice: 152 grams (2/3 cup) bottled Key lime juice or freshly squeezed

Unsweetened coconut: 80 grams (1 1/2 cups) (optional)

Coconut milk powder: 14 grams (2 tablespoons) (optional)

Vanilla extract: 3 1/2 teaspoons

Coconut extract: 1 teaspoon (optional)

Almond extract: 1/4 teaspoon (optional)

Lime oil: 1/8 to 1/4 teaspoon (optional)

Milk: 340 grams (1 1/2 cup)

Heavy cream: 474 grams (2 cups)

Butter, unsalted: 216 grams (1/2 cup plus 7 tablespoons), 142 grams at room temperature

Eggs, large: 7 yolks

Cocoa powder: as needed for garnish (optional)



Chocolate shavings: as needed for garnish (optional)

Almonds, sliced or slivered: as needed for garnish (optional)

Rum: 15 to 30 grams (1 to 2 tablespoons) (optional)

Crystalized ginger: as needed for garnish (optional)

## EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand or hand mixer with whisk attachment, [required]

Food processor or rolling pin and large zip-top bag

Mixing bowls (1 small, 1 medium, 1 large)

Pastry blender (optional)

Mixing spoon or rubber spatula

Whisk

Saucepan

Skillet

Pie pans: Two (2)- 9" or 10"

Plastic wrap

Parchment paper or silicone baking mat

Baking sheet