



Pie for Dinner and Dessert

- 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 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: 380 grams (3 cups + 1/4 cup), plus more for dusting surface

Granulated sugar: 149 grams (3/4 cup)

Brown sugar: 80 grams (1/2 cup)

Salt: 1 teaspoon, plus more for seasoning

Ground black pepper: for seasoning

Cinnamon: 1 teaspoon

Apples: 500 grams (about 4 large apples), firm/crisp apples work best; honey crisp, granny smith, etc.

Heavy cream: 119 grams (1/2 cup)

Egg: 1, optional for egg wash

Unsalted butter: 327 grams (1 1/2 cups), cold

Chicken stock: 237 grams (1 cup)

Chicken: 454 grams (1 pound), cooked and diced into bite size pieces (pre-cooked rotisserie chicken is a good option)

Mixed vegetables: 227 grams (1 1/2 cups), diced and cooked until tender (frozen vegetable medley is a good option)

Water: 119 grams (1/2 cup), cold; 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

Assorted mixing bowls

Pastry blender (optional)

Mixing spoon

Large sauté pan

Bench scraper and bowl scraper, recommended

Rolling pin

Plastic wrap

Baking sheet

Pastry brush

2- 9" pie pan (standard size) or one pie pan and one 9" square pan

Scissors or paring knife

Chef Knife