



Pumpkin Pie

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

All recipes used in class will be attached 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)

- Unbleached All-Purpose Flour: 150 grams (1 1/4 cups), plus more for dusting work surface*
- Salt: 3/4 teaspoon*
- Unsalted butter: 113 grams (1/2 cup), cold*
- Pumpkin puree: 425 grams (about 2 cups)*
- Eggs: 3 large*
- Heavy cream: 237 grams (1 cup)*
- Granulated sugar: 198 grams (1 cup)*
- Ground cinnamon: 1 teaspoon*
- Ground ginger: 1/2 teaspoon*
- Ground nutmeg: 1/2 teaspoon*
- Cold water: 59 grams (1/4 cup), or more as needed*

EQUIPMENT

- Scale (preferred) or measuring cup set*
- Measuring spoons*
- Liquid measuring cup*
- Mixing bowls (2 medium and 1 small)*
- Bowl scraper and bench scraper*
- Pastry blender (optional)*
- Mixing spoon or spatula*
- Plastic wrap*
- Whisk*
- Rolling pin*
- 9" pie pan*
- Pie weights- enough to fill pie pan (dried beans work well)*
- Parchment paper or aluminum foil*
- Parchment paper or silicone baking mat*
- Baking sheet*

Pumpkin Pie

YIELD: ONE 9" PIE

INGREDIENTS

CRUST

- 150 grams (1 1/4 cups) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 113 grams (1/2 cup) cold unsalted butter, cut into 1/2" dice
- 59 grams (1/4 cup) cold water, or more as needed

FILLING

- 425 grams (about 2 cups) pumpkin puree
- 3 large eggs
- 237 grams (1 cup) heavy cream
- 198 grams (1 cup) sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt

DIRECTIONS

CRUST

1. Combine the flour and salt in a mixing bowl.
2. Cut in the butter until the mixture resembles a coarse meal.
3. Add the water, mixing and folding the mixture over itself until a semi-cohesive, shaggy dough forms.
4. Grab a handful of dough and squeeze. If the dough appears floury and falls apart, add additional water, a little at a time, until the dough holds together when squeezed.
5. Remove the dough mass to a work surface. Fold the dough over itself a few more times, until it looks cohesive and not too dry. The dough should not be sticky.
6. Form the dough into a disk, wrap in plastic wrap, and flatten into a round about 6" in diameter and about 1"-thick. Chill the dough for at least 1/2 hour to allow the flour to hydrate, the butter to chill, and the gluten to relax.
7. At this point, the dough may be stored in the refrigerator up to 2 days or frozen up to 3 months. Thaw the dough overnight in the refrigerator before using.

FILLING

1. In a large bowl, whisk all the filling ingredients until smooth. Set aside.

ASSEMBLY and BAKE

1. Preheat oven to 400°F.
2. Remove the dough from the refrigerator and place it on a lightly floured surface. Using your rolling pin, gently, but firmly tap down on the dough to make the cold butter pliable. This will make the dough easier to roll and less likely to crack. Begin rolling the dough from the center out, taking care not to roll over the edges. Rotate the dough 1/8-1/4 of a turn between each roll to ensure the dough is not sticking and keeps its round shape. A circle of 13" will suffice for a 9" pie plate.
3. Transfer the dough to the pie plate by first folding the circle in half and then into quarters. Place the point of the quartered dough at the center of the pie plate and gently unfold.

4. Trim the crust so there is about a 1 1/2" border of dough around the pie plate. Lift the edge of the dough, fold it under, and press to seal it.
5. For a decorative edge, flute or crimp the crust, making sure it rests on the edge of the pie tin. Chill the crust for 20 minutes.
6. To prepare the crust for par-bake, line the dough with parchment paper or a coffee filter and weigh down with beans or pie weights.
7. Bake the crust for about 20 minutes, or until edges begin to take on color.
8. Remove the pie weights and parchment and pour the filling into the par-baked pastry.
9. Bake the pie for 15 minutes, then reduce the oven temperature to 350°F and bake for an additional 30 minutes, or until the filling is puffed and just jiggles in the center. The temperature at the center should be at least 170°F.
10. Remove the pie from the oven, and cool to room temperature before serving.
11. Serve with whipped cream if desired. Store pie, refrigerated, for up to 4 days.

Pie Basics

ONE-STAGE METHOD: Fat cut into the flour to currant-size pieces or smaller which produces a tender crust.

- Tenderness comes from small pieces of fat, such as butter, shortening, or lard.
- For the most tender pie dough, use just enough water for the dough to hold together.

TWO-STAGE METHOD: First addition of fat cut into the flour to currant-size pieces or smaller for tenderness; the second addition of cold butter cut into the flour to cranberry-size pieces for flakiness.

- Flakiness comes from butter only. Butter is roughly 80% fat and 20% water. As the butter heats up in the oven, the fat from the butter melts and absorbs into the surrounding dough to make it tender. As the water from the butter heats up, it evaporates and creates steam, which in turn creates an air pocket in the dough resulting in flaky layers.
- For flaky pie dough, keep the second addition of butter pieces to the size of fresh cranberries, then flatten them before adding the water.

PIE TIPS:

- Temperature is key! Keeping your ingredients cold throughout the entire process of making the pie pastry, working with the pastry, and before baking your pie will make the dough easier to work with and give you the best results.
- Allow your pie pastry to rest, refrigerated, at least 30 minutes after you make it. This will allow the butter to firm up, the gluten to relax, and the flour to sufficiently hydrate.
- Once you assemble your pie, chill it for 20 to 30 minutes. This will keep the crust from shrinking and/or slumping and allow the crimping to hold its shape better and be more defined.

ENSURING BOTTOM CRUSTS ARE BAKED THOROUGHLY:

- Bake your pie on a preheated pizza stone. If you don't have a pizza stone, bake the pie on the lowest rack of your oven. Always bake your pies on a baking sheet or with parchment paper underneath to catch any drips.
- Mix your filling together right before you assemble the pie. This will cut down on the amount of juice that forms in fruit pie fillings, which can lead to wet, under-baked bottom crusts.
- Bake your pie until the filling is actively bubbling in the center. Don't be afraid of a little color...butter browns as it bakes...and that browning is caramelization and delicious flavor!
- Use metal or glass pie plates. Metal is the best conductor of heat and helps crusts brown the best. Glass pie plates allow you to see how baked the crust is on the bottom. If using a ceramic pie plate, be sure to bake the pie until the filling is actively bubbling in the center. Ceramic pie plates are great at holding heat once they are hot but take a long time to heat up.