



Welcome to the King Arthur Baking School's Virtual Apple Crumb Crostata 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 and crisp crumb topping. 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: 240 grams (2 cups), plus more for dusting work surface

Salt: 1/2 teaspoon

Unsalted butter: 113 grams (1/2 cup) cold AND **57 grams (1/4 cup) room temperature**

Cold water: 59 grams (1/4 cup), or more as needed

Brown sugar: 133 grams (1/2 cup + 2 tablespoons)

Granulated sugar: 50 grams (1/2 cup)

Ground cinnamon: 1 teaspoon

Ground nutmeg: 1/4 teaspoon

Apples: 500 grams (about 4 large); we recommend a variety of sweet and tart, as well as firm and soft apples such as Granny Smith, Braeburn, Honeycrisp, Gala, Macintosh, Rome, etc.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 2 medium and 1 small

Pastry blender (optional)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Fork (optional)

Peeler (optional)

Paring knife

Rolling pin

Ruler (optional)

Baking sheet with parchment paper or silicone baking mat