



Welcome to the King Arthur Baking School's Virtual Pies for Dinner & Dessert class. In this 2 ½ hour class, we'll guide you through the process of making a tender, yet flaky pie pastry and then show how to use that pastry for a savory chicken pot pie and a seasonal apple pie with a 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: 413 grams (3 1/4 cups plus 3 Tablespoons), plus more for dusting work surface

Salt: 1 1/4 teaspoons

Unsalted butter: 227 grams (1 cup) cold

Unsalted butter: 100 grams (1/4 cup plus 3 tablespoons) room temperature

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

Granulated sugar: 50 grams (1/4 cup)

Ground cinnamon: 1 teaspoon

Ground nutmeg: 1/4 teaspoon

Apples: 400 grams (about 3 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.

Chicken stock: 237 grams (1 cup)

Heavy cream: 119 grams (1/2 cup)

Mixed vegetables (fresh or frozen): 227 grams (1 ½ cups) – This can be a medley of frozen vegetables such as a mixture of carrots and peas or fresh vegetables cooked until tender.

Boneless chicken breast, cooked: 340 grams (2 medium). A quick method is to use the meat from a pre-cooked rotisserie chicken.

Salt and pepper to taste

EQUIPMENT

Scale (preferred) or a measuring cup set

Measuring spoons

Bowls (2 large one small)

Bowl scraper

Bench scraper



Chef or paring knife

Cutting board

Measuring pitcher

Sauce pan

Whisk

Pie pan (2 each or 1 pie pan and one 8"X8"X2" baking pan)

Rolling pin

Pastry wheel or scissors

Rubber spatula or wooden spoon

Pastry blender