



Welcome to the King Arthur Baking School's Virtual Pumpkin Pie 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 pumpkin custard filling. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 150 grams (1 1/4 cups), plus more for dusting work surface

Salt: 1 teaspoon

Unsalted butter: 113 grams (1/2 cup) cold

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

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

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

Whisk

Rolling pin

9" pie pan

Parchment paper or silicone baking mat

Baking sheet