



Welcome to the King Arthur Baking School's Virtual Easy as 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 apple 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: 330 grams (2 3/4 cups), plus more for dusting work surface

Salt: 1 1/4 teaspoons

Unsalted butter: 227 grams (1 cup), cold

Cold water: 119 grams (1/2 cup), or more as needed

Brown sugar: 71 grams (1/3 cup)

Granulated sugar: 66 grams (1/3 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.

Egg: 1 large

Sparkling sugar: 18 to 36 grams (1 to 2 tablespoons) (optional for garnish)

EQUIPMENT

Scale (preferred) or measuring cup set

Liquid measuring cup

Measuring spoons

Mixing bowls: 1 medium and 1 small

Pastry blender (optional)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Peeler (optional)

Paring knife

Rolling pin

9" pie pan

Baking sheet with parchment paper or silicone baking mat