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Chapter 1. Concept

This tutorial will show you how to create a pumpkin pie.

Pumpkin pie is likely the best pie for exactly two months out of the year: October and November. Though scholars debate the accuracy of this statement, it is our fervent belief that this is true.

To create a pumpkin pie, you will first make the crust, then the pie filling, and finally assemble and bake.



Crust Ingredients

List of ingredients for pumpkin filling

- 2 1/2 cups all-purpose flour, plus more to dust, *measured correctly
- 1/2 Tbsp granulated sugar
- 1/2 tsp sea salt
- 1/2 lb COLD unsalted butter, (2 sticks) diced into 1/4" pieces
- 7 Tbsp ice water, (7 to 8 Tbsp)

Directions for Pie Crust

Step-by-step guide for creating the pie crust.

Follow these instructions first. This will result in an unbaked pie crust.

1. Place flour, sugar and salt into the bowl of a food processor and pulse a few times to combine.
2. Add cold diced butter and pulse the mixture until coarse crumbs form with some pea-sized pieces then stop mixing. Mixture should remain dry and powdery.
3. Add 7 Tbsp ice water and pulse just until moist clumps or small balls form. Press a piece of dough between your finger tips and if the dough sticks together, you have added enough water. If not, add more water a teaspoon full at a time. Be careful not to add too much water or the dough will be sticky and difficult to roll out.
4. Transfer dough to a clean work surface, and gather dough together into a ball (it should not be smooth and DO NOT knead the dough). Divide dough in half and flatten to form 2 disks. Cover with plastic wrap and refrigerate 1 hour before using in recipes that call for pie crust.

Pumpkin Filling Ingredients

List of ingredients for pumpkin filling

- 1 (16 ounce) can pumpkin puree
- 1 (14 ounce) can sweetened condensed milk
- 2 large eggs
- 1 teaspoon pumpkin pie spice

Directions for Pumpkin Filling

Step-by-step guide for creating the pumpkin filling.

Do not create the pumpkin filling without the pie crust made and ready to go.

1. Gather all ingredients.
2. Mix all ingredients in a large bowl until combined.

Bake the Pie

This task will result in a completed pie.

Bake time and temperature may change based on your oven.

1. Preheat oven to 425 degrees F (220 degrees C)
2. Fit pie crust into a 9-inch pie dish and place on a baking sheet
3. Pour filling into pie crust
4. (Optional) Decorate top of pie with excess pie crust pastry
5. Bake for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking until set, 30 to 40 minutes
6. Remove from oven, set on wire rack, let cool completely before serving

Chapter 2. Apple Pie

This tutorial will show you how to create an apple pie.

Apple pie is debated to be the best pie for exactly three months out of the year: September, October and November. Though scholars debate the accuracy of this statement, it is our fervent belief that while apple pie reigns supreme in September, pumpkin pie is better for October and November.

To create an apple pie, you will first make the crust, then the pie filling, and finally assemble and bake.



Crust Ingredients

List of ingredients for pumpkin filling

- 2 1/2 cups all-purpose flour, plus more to dust, *measured correctly
- 1/2 Tbsp granulated sugar
- 1/2 tsp sea salt
- 1/2 lb COLD unsalted butter, (2 sticks) diced into 1/4" pieces
- 7 Tbsp ice water, (7 to 8 Tbsp)

Directions for Pie Crust

Step-by-step guide for creating the pie crust.

Follow these instructions first. This will result in an unbaked pie crust.

1. Place flour, sugar and salt into the bowl of a food processor and pulse a few times to combine.
2. Add cold diced butter and pulse the mixture until coarse crumbs form with some pea-sized pieces then stop mixing. Mixture should remain dry and powdery.
3. Add 7 Tbsp ice water and pulse just until moist clumps or small balls form. Press a piece of dough between your finger tips and if the dough sticks together, you have added enough water. If not, add more water a teaspoon full at a time. Be careful not to add too much water or the dough will be sticky and difficult to roll out.
4. Transfer dough to a clean work surface, and gather dough together into a ball (it should not be smooth and DO NOT knead the dough). Divide dough in half and flatten to form 2 disks. Cover with plastic wrap and refrigerate 1 hour before using in recipes that call for pie crust.

Apple Filling Ingredients

List of ingredients for apple filling

- About 5 cups thinly sliced apples (peeled and cored), 8-10 medium apples
- 3 tablespoons sugar
- 3 tablespoons all-purpose flour
- 1-2 teaspoons cinnamon
- ¼ teaspoon salt
- 2 tablespoons butter, cut into small pieces

Directions for Apple Filling

Step-by-step guide for creating the apple filling.

Do not create the apple filling without the pie crust made and ready to go.

1. Gather all ingredients.
2. In a medium bowl add the sliced apples.
3. Sprinkle with the sugar, flour, cinnamon, and salt and toss gently to combine well.
4. Place the small pieces of butter on top of apple mixture.

Bake the Pie

This task will result in a completed pie.

Bake time and temperature may change based on your oven.

1. Preheat oven to 425 degrees F (220 degrees C)
2. Fit pie crust into a 9-inch pie dish and place on a baking sheet
3. Pour filling into pie crust
4. (Optional) Decorate top of pie with excess pie crust pastry
5. Bake for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and continue baking until set, 30 to 40 minutes
6. Remove from oven, set on wire rack, let cool completely before serving