

Thanksgiving Pies Cooking Class
With Peter and Elena
November 17, 2010, 4-6pm



Pumpkin Pie

Ingredients

Filling:

- ¾ cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon ginger
- ½ teaspoon cloves
- 2 eggs
- 1 can (15 ounces) pure pumpkin
- 1 can (12 ounces) evaporated milk
- 1 unbaked 9-inch pie crust

Directions

- 1) Preheat oven to 425 degrees.
- 2) Mix sugar, cinnamon, salt, ginger, and cloves in bowl.
- 3) Beat eggs in separate bowl. Stir in the spice mixture.
- 4) Gently stir in evaporated milk and pure pumpkin.
- 5) Pour into pie crust. Bake for 15 minutes, then reduce heat to 350 degrees and bake for 40-50 minutes or until tester comes out clean.
- 6) Cool on wire rack for 2 hours and serve, or refrigerate after cooling.



Apple Pie

Ingredients

Crust:

- 2 1/2 cups all-purpose flour
- 4 teaspoons sugar
- 1/4 teaspoon fine salt
- 14 tablespoons cold butter, diced
- 1 large egg, lightly beaten with 2 tablespoons cold water

Filling:

- 2 tablespoons freshly squeezed lemon juice
- 3 pounds baking apples like Golden Delicious, Cortland, or Mutsu
- 2/3 cup sugar, plus more for sprinkling on the pie
- 1/4 cup unsalted butter
- 1/4 teaspoon ground cinnamon
- Generous pinch of ground nutmeg
- 1 large egg, lightly beaten

Directions

Crust by hand:

- 1) In a medium bowl, whisk together the flour, sugar, and salt.
- 2) Using your fingers, work the butter into the dry ingredients until it resembles yellow corn meal mixed with bean sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.)
- 3) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.

Crust in a food processor:

- 1) With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined.
- 2) Add the butter and pulse until it resembles yellow corn meal mixed with bean size bits of butter, about 10 times.

- 3) Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry add up to a tablespoon more of cold water.)
- 4) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.

Forming the dough:

- 1) Form the dough into a disk, wrap in plastic wrap and refrigerate until thoroughly chilled, at least 1 hour.
- 2) Put the lemon juice in a medium bowl.
- 3) Peel, halve, and core the apples. Cut each half into 4 wedges. Toss the apple with the lemon juice.
- 4) Add the sugar and toss to combine evenly.
- 5) In a large skillet, melt the butter over medium-high heat. Add the apples, and cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes.
- 6) Cover, reduce heat to medium-low and cook until the apples soften and release most of their juices, about 7 minutes.
- 7) Strain the apples in a colander over a medium bowl to catch all the juice. Shake the colander to get as much liquid as possible. Return the juices to the skillet, and simmer over medium heat until thickened and lightly caramelized, about 10 minutes.
- 8) In a medium bowl, toss the apples with the reduced juice and spices. Set aside to cool completely. (This filling can be made up to 2 days ahead and refrigerated or frozen for up to 6 months.)
- 9) Cut the dough in half. On a lightly floured surface, roll each half of dough into a disc about 11 to 12 inches wide. Layer the dough between pieces of parchment or wax paper on a baking sheet, and refrigerate for at least 10 minutes.
- 10) Place a rack in the lower third of the oven and preheat the oven to 375 degrees F.
- 11) Line the bottom of a 9-inch pie pan with one of the discs of dough, and trim it so it lays about 1/2 inch beyond the edge of the pan.
- 12) Put the apple filling in the pan and mound it slightly in the center.
- 13) Brush the top edges of the dough with the egg.
- 14) Place the second disc of dough over the top. Fold the top layer of dough under the edge of the bottom layer and press the edges together to form a seal. Flute the edge as desired.
- 15) Brush the surface of the dough with egg and then sprinkle with sugar.
- 16) Pierce the top of the dough in several places to allow steam to escape while baking. Refrigerate for at least 15 minutes.
- 17) Bake the pie on a baking sheet until the crust is golden, about 50 minutes.
- 18) Cool on a rack before serving. The pie keeps well at room temperature (covered) for 24 hours, or refrigerated for up to 4 days.



Chocolate Bourbon Pecan Pie

Ingredients

Crust:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons Crisco
- 6 tablespoons unsalted butter, cut into pieces
- ½ cup ice water

Filling:

- 4 (1-ounce) blocks bittersweet chocolate, chopped
- 1½ cups chopped pecans
- 2 tablespoons unsalted butter, melted
- ¾ cup packed brown sugar
- ½ cup light corn syrup
- 2 teaspoons flour
- Pinch of salt
- 3 eggs
- ½ teaspoon vanilla extract
- 1 tablespoon bourbon

Directions

Crust:

- 1) In a mixing bowl, combine flour, sugar, and salt and stir together.
- 2) Add shortening and butter, cutting them into flour mixture with pastry blender, a fork, or two knives until shortening and butter pieces are the size of peas.
- 3) Slowly add ice water, about ½ cup or just enough to make dough come together in a ball.
- 4) Wrap in plastic and chill dough for at least 30 minutes.

- 5) Roll and place in 9-inch pie plate—the thinner you can get the crust the better. Flute the edges. Chill for another 30 minutes.
- 6) Preheat oven to 400 degrees.
- 7) Line the crust with foil and put pie weights or dried beans on the foil. Bake crust for 10 minutes.
- 8) Remove foil and pie weights/beans. Cool crust and reduce oven temperature to 375 degrees.

Filling:

- 1) Spread chopped chocolate evenly across bottom of cooled pie crust (if you are in a rush, you can do this without really cooling the crust here).
- 2) Sprinkle pecans evenly over chocolate.
- 3) In a mixing bowl, combine butter, brown sugar, corn syrup, flour, salt, eggs, vanilla, and bourbon and stir together until well combined.
- 4) Pour filling into pie crust. Bake for 35-40 minutes, until filling is set or until tester inserted in center of pie comes out clean. ***To make the crust extra crisp, leave the pie in the oven for a few minutes after turning off the heat.



Hot Apple Cider

Ingredients

- 6 cups apple cider
- 1/4 cup real maple syrup
- 2 cinnamon sticks
- 6 whole cloves
- 6 whole allspice berries
- 1 orange peel, cut into strips
- 1 lemon peel, cut into strips

Directions

- 1) Pour the apple cider and maple syrup into a large stainless steel saucepan.
- 2) Place the cinnamon sticks, cloves, allspice berries, orange peel and lemon peel in the center of a washed square of cheesecloth; fold up the sides of the cheesecloth to enclose the bundle, then tie it up with a length of kitchen string.
- 3) Drop the spice bundle into the cider mixture.
- 4) Place the saucepan over moderate heat for 5 to 10 minutes, or until the cider is very hot but not boiling.
- 5) Remove the cider from the heat. Discard the spice bundle. Ladle the cider into big cups or mugs, adding a fresh cinnamon stick to each serving if desired.

