



**COOKING CLASSES**  
AT SUR LA TABLE

**PREP NOW, BAKE LATER:  
CLASSIC APPLE PIE**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

## Produce

- 4 pounds Granny Smith apples
- 1 lemon

## Dairy

- 2 1/2 sticks unsalted butter
- 1 tablespoon heavy cream or whole milk
- 1 egg

## Pantry Items

- All-purpose flour
- Granulated sugar
- Kosher or sea salt
- Ground cinnamon
- Demerara or turbinado sugar

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Paring knife or kitchen scissors
- Cutting board

## Hand Tools/Gadgets

- Digital scale (optional)
- Measuring cups and spoons
- Pastry blender (optional)
- Mixing bowls (various sizes)
- Bench scraper
- Vegetable peeler
- Apple corer (optional)
- Silicone spatula
- Ruler (optional)
- Rolling pin (French-style preferred)
- Pastry brush
- Lemon juicer or citrus reamer (optional)
- Seasonal cookie cutters (optional)

## Cookware

- Large skillet (12 inches or more)

## Appliances

- Food processor (optional)

## Bakeware

- 2 rimmed baking sheets
- 9-inch pie plate

## Other

- Plastic wrap
- Aluminum foil or a pie shield

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **Double Crust Flaky Pie Dough**

1. Measure all ingredients and place in refrigerator until instructed to remove.
2. Chill butter for the pie dough.

### **Classic Apple Pie**

1. Wash and dry the apples.

**You will prepare all recipes and assemble your pie. You have the option of baking the pie after class or freezing the pie and baking later.**

## DOUBLE CRUST FLAKY PIE DOUGH

**Yield:** 2, 9-inch pie crusts

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap it in plastic and refrigerate for up to 3 days or freeze for up to 3 months. Defrost dough for 24 hours in the refrigerator before use. This recipe is enough for two crusts and extra for decoration or latticework.

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*3 cups plus 2 tablespoons (15 2/3 ounces) unbleached all-purpose flour*

*5 tablespoons granulated sugar*

*1 1/4 teaspoons fine sea salt*

*10 ounces unsalted butter, cold, cut into 1/2-inch cubes*

*1/3 to 2/3 cup of ice water*

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- 1. To prepare the dough:** Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut the butter into the flour until the butter is the size of small peas.
- 2. To work the dough:** Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Pulse or stir the mixture until large clumps form. When enough water has been added to allow the dough to hold together, transfer to a lightly floured work surface. Gather the dough together to form a ball. Flatten the dough into two disks about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before using.

## OLD FASHIONED APPLE PIE

**Yield:** *Makes one 9-inch pie*

The attractive, high dome of an apple pie can be considered a ruse, as the apples have shrunk, leaving a big space between the filling and the crust. Pre-cooking the apples will minimize the gap and concentrate the apple flavor too.

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*4 pounds Granny Smith apples*  
*2 tablespoons fresh lemon juice*  
*4 tablespoons (1/2 stick) unsalted butter, divided*  
*1/2 cup sugar, divided*  
*3 tablespoons unbleached all-purpose flour*  
*3/4 teaspoon ground cinnamon*  
*Pinch of fine kosher salt*  
*1 recipe Flaky Pie Dough (recipe included)*

### **Egg wash:**

*1 egg white plus 1 tablespoon whole milk or heavy cream, whisked*  
*Demerara, turbinado or sparkling sugar*

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1. **To prepare the filling:** Peel, core and quarter the apples. Cut each quarter lengthwise into thirds and place in a large bowl. Toss the apples with lemon juice to prevent browning.
2. To a large skillet set over medium-high heat, add 2 tablespoons of butter. When butter is melted, add apples and 1/4 cup of the sugar. Cook, stirring often until the apples are barely tender when pierced with the tip of a sharp knife, about 5 minutes. Transfer to a large bowl or rimmed baking sheet. Repeat with the remaining 2 tablespoons of butter, the second half of the apples and another 1/4 cup sugar. Let the filling cool completely, stirring occasionally.
3. Sprinkle the flour, cinnamon and salt over the cooled filling and toss well.
4. Position a rack in the center of the oven and place a rimmed baking sheet on the rack. Preheat the oven to 375°F.
5. **To roll the bottom crust:** Lightly flour a work surface. Place 1 dough disk in the center of the circle and dust a little flour on top. Roll out the dough into a 13-inch round about 1/8-inch thick. Loosely roll the dough around the rolling pin, then center the pin over a 9-inch pie dish and carefully unroll the round over the dish. Ease it into the bottom and sides, allowing the excess to overhang the sides. Fill with the apples. Trim the overhanging dough to 1/2 inch with kitchen scissors.
6. **To roll the top crust:** Roll out the remaining pie dough into a second 12-inch round. Transfer the dough round to the pie, center and place over filling. Fold the overhang of the

upper round under the edge of the bottom crust. Pinch the crusts together and crimp the edges with a fork or your knuckles and fingers. Cut a small hole in the center of the pie to allow the steam to escape. Alternatively, using small decorative cookie cutters, cut shapes out of the center of the top crust before placing on filling. Freeze for 15 minutes or refrigerate for 30 minutes.

7. Lightly brush the top crust with egg wash and sprinkle demerara sugar.

8. **To bake the pie:** Place the pie on the hot baking sheet and bake until the top is golden brown, about 40 to 50 minutes. To prevent the crust from over-browning, use or make a pie shield. Position the pie shield loosely over the crust and remove for the final 20 minutes of baking. Let cool on a wire rack for at least 1 hour. Serve warm or at room temperature.

**Recipe Variation:**

- **Unbaked:** This pie can be kept in the refrigerator for one day. When ready to bake, preheat the oven with a rimmed baking sheet in it, then follow instructions from step 8.
- **Baked:** This pie can be made the day before. Store at room temperature, covered with a clean kitchen towel.
- **To make a pie shield:** Cut a length of foil the size of your pie, cut out the center and fold to round the edges. Place loosely on top of your pie and remove for the final 20 minutes of baking.