

Pumpkin Pie

Makes 1, 9" pie

Ingredients:

- 1 pie crust
- ½ cup granulated sugar
- ½ cup brown sugar, packed
- 1 tablespoon unbleached all-purpose flour
- ½ teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ground cloves
- 3 large fresh eggs
- 15 ounces canned pure pumpkin puree, or 2 cups cooked and cooled pumpkin
- 12 ounces evaporated milk or light cream

Procedures:

1. Preheat oven to 400 degrees Fahrenheit
2. Roll out your pie crust into a 13" circle and transfer to your lightly greased pie pan.
3. Crimp the edges of the dough above the rim allowing room for the filling to expand while baking, refrigerate while oven preheats.
4. Combine sugar and spices together in a small mixing bowl
5. In a separate, large mixing bowl, beat eggs lightly until well combined, stir in pumpkin and spice mixture then gradually stir in evaporated milk.
6. Pour mixture into unbaked pie shell
7. Place pie on a parchment-lined baking pan and bake for 40-50 minutes or until a knife inserted near the center comes out clean.
8. Cool on a wire rack for 2 hours before slicing.

Apple Pie

Makes 1, 9" pie

Ingredients:

- 1 or 2 pie crusts
- 8 cups baking apples, peeled cored and sliced (from about 4 pounds of apples)
- 2 tablespoons lemon juice
- $\frac{3}{4}$ cup granulated sugar
- 2 tablespoons unbleached all-purpose flour
- 2 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon allspice
- $\frac{1}{4}$ cup undiluted apple juice concentrate
- 2 teaspoons vanilla extract (optional)
- 2 tablespoons butter, divided into small pieces

Procedure:

1. Preheat the oven to 425 F
2. Lightly grease a 9" pie pan
3. Combine the apple slices and lemon juice in a large bowl
4. In a small bowl combine all the spices and dry ingredients, sprinkle this mixture over the apples and stir to coat
5. Stir in the apple juice concentrate and vanilla (if using)
6. Roll out one pie crust to 13" and line the pie pan with it trimming the edges so at least one inch overhangs the edge of the pan
7. Spoon in your apple mixture, dot the mix with the diced butter
8. Roll the remaining crust to 11" and carefully place on top of the apples, covering the filling
9. Fold the bottom crust over the top, crimp with a fork or pinch the crusts together to form a decorative seal. Cut steam vent holes in a decorative pattern or poke with a fork. Alternatively, you can weave a lattice top

10. Place the pie in the refrigerator for 10-15 minutes to firm up the crust before baking then place on a parchment-lined baking sheet and bake for 20 minutes
11. Reduce the oven temperature to 375 F and bake an additional 40 minutes or until you see the filling bubbling inside the pie (and possibly dripping onto your parchment)
12. Place pie on a wire rack and cool completely before slicing, rewarming slices when serving if desired

In place of a double crust, you may find it easier to make “Dutch” apple pie using a crumb topping made by mixing 1 cup of unbleached all-purpose flour, ½ cup brown sugar, packed and 8 tablespoons (1 stick) of cold butter combining until mixed together but still a little lumpy.

Shopping list

- Unbleached all-purpose flour
- Granulated sugar
- Brown sugar
- Unsalted butter
- Sour cream
- Kosher salt
- Ground ginger
- Ground cinnamon
- Ground nutmeg
- Ground cloves
- Ground allspice
- Eggs
- 1, 15 ounce can pure pumpkin puree (or med-large baking pumpkin)
- 1, 12 ounce can evaporated milk or light cream
- 4 pounds baking apples
- Lemon juice
- Apple juice concentrate (frozen)
- Cornstarch
- Vanilla extract

Equipment List for Pies

- 2, 9' deep-dish pie pans
- 2 large mixing bowls
- 3 small mixing bowls
- Rubber spatula
- Wire whisk
- Wooden spoon
- Fork
- Scissors
- Cutting board
- Knife
- Pastry wheel (pizza cutter)
- Peeler
- 2 baking pans
- Wire cooling rack
- Parchment paper
- Measuring spoons
- Measuring cups