



HAPPY PIE DAY!

# LET'S EAT PIE!

## CRUST RECIPES ALL BUTTER CRUST

### SAVORY POT PIE RECIPES

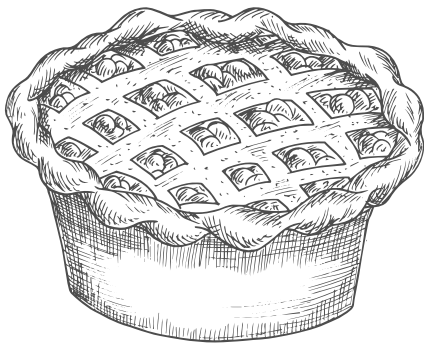
- GUINNESS BEEF STEW POT PIE
- CHICKEN POT PIE WITH STUFFING  
& TATER TOT CRUST
- MUSHROOM THYME POT PIE  
WITH GOUDA BISCUIT TOPPING
- LEEK-POTATO-PANCETTA HAND PIES

### SLAB PIES

- BREAKFAST SLAB PIE
- LOADED BAKED POTATOES WITH  
CARAMELIZED ONION CRUST

### SWEET PIES

- MILE HIGH LEMON MERINGUE PIE
- WHITE CHEDDAR CRUSTED APPLE PIE
- CLASSIC APPLE PIE FILLING
- MILK BAR'S GRASSHOPPER PIE
- MILK BAR'S CRACK PIE

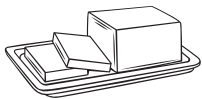


# BUILDING YOUR PERFECT PIE

## PIE FIXES EVERYTHING

Pies are classic - they are used for gatherings, and celebrations. Making a pie can be an art form, but knowing these few tricks can make you into a master in no time.

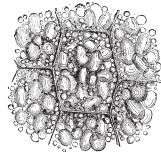
## WHAT I NEED TO THINK ABOUT



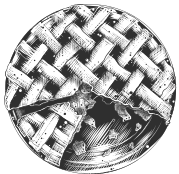
THE FAT IN MY CRUST



FILLING OPTIONS



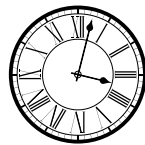
THICKENER IN THE FILLING



TOP CRUST OPTIONS



TEMPERATURE



TIME

## FLAKY PIE CRUST

- PROPER MEASUREMENTS ● ● ● ● ● ●
- BUTTER ONLY ● ● ● ● ● ● ● ●
- REST TIME ● ● ● ● ● ● ● ●
- TEMPERATURE OF INGREDIENTS ● ● ● ● ● ● ● ●
- USE OF VODKA OR APPLE CIDER VINEGAR ● ● ● ● ●

## TIMELINE OF MAKING A PIE

- 00:15** ● **FREEZER TIME**  
after measuring out ingredients - put your tools and ingredients in freezer to get cold
- 2:00** ● **REST & PREP**  
like a good nap, your dough is wrapped tightly in a swaddle of saran wrap, and napping in the fridge for up to two hours. Use this time to prep your filling.
- 00:30** ● **ADDITIONAL COOL DOWN**  
Some pies based of crust and filling may require an additional 30 minutes in the fridge before putting in the oven. This allows time to firm up the ingredients.
- 4:00** ● **COOL DOWN**  
Truth be told most pies need 4 hours to cool. This allows filling to gel further and stiffen.

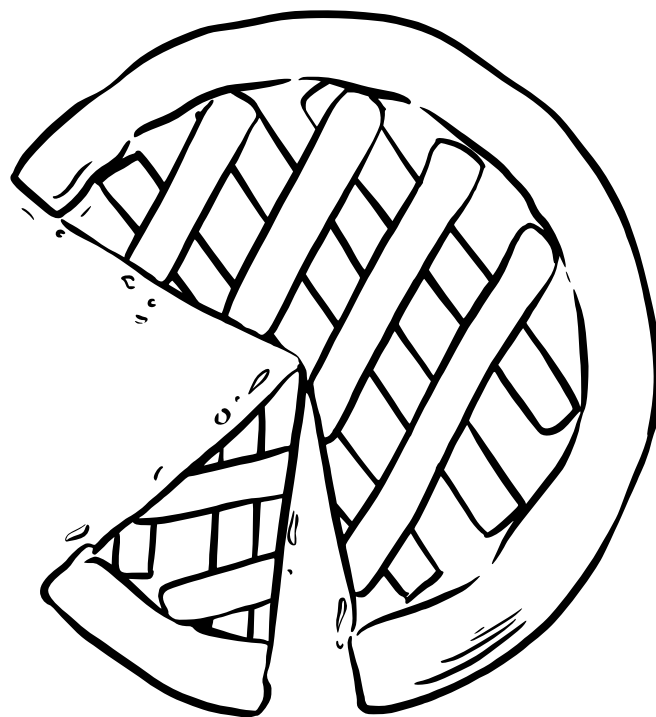
# All Butter Single Crust Pie

## Ingredients

- 10 tablespoons unsalted butter, chilled
- 1 ¼ cups (6 1/4 ounces) all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon salt
- ¼ cup ice water
- 1 teaspoon white vinegar

## Directions

1. Grate 2 tablespoons butter on large holes of box grater and place in freezer. Cut remaining 8 tablespoons butter into ½-inch cubes.
2. Pulse ¾ cup flour, sugar, and salt in food processor until combined, 2 pulses. Add cubed butter and process until homogeneous paste forms, about 30 seconds. Using your hands, carefully break paste into 2-inch chunks and redistribute evenly around processor blade. Add remaining ½ cup flour and pulse until mixture is broken into pieces no larger than 1 inch (most pieces will be much smaller), 4 to 5 pulses. Transfer mixture to medium bowl. Add grated butter and toss until butter pieces are separated and coated with flour.
3. Add vinegar to the water. Sprinkle 2 tablespoons ice water over mixture. Toss with rubber spatula until mixture is evenly moistened. Sprinkle remaining 2 tablespoons ice water over mixture and toss to combine. Press dough with spatula until dough sticks together. Transfer dough to sheet of plastic wrap. Draw edges of plastic over dough and press firmly on sides and top to form compact, fissure-free mass. Wrap in plastic and flatten to form 5-inch disk. Refrigerate dough for at least 2 hours or up to 2 days. Let chilled dough sit on counter to soften slightly, about 10 minutes, before rolling. (Wrapped dough can be frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling.)
4. Roll dough into 12-inch circle on well-floured counter. Roll dough loosely around rolling pin and unroll it onto 9-inch pie plate, leaving at least 1-inch overhang around edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand.
5. Trim overhang to ½ inch beyond lip of plate. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough evenly around edge of plate using your fingers. Refrigerate dough-lined plate until firm, about 30 minutes. Adjust oven rack to middle position and heat oven to 350 degrees.
6. Line chilled pie shell with aluminum foil, covering edges to prevent burning, and fill with pie weights. Bake until edges are set and just beginning to turn golden, 25 to 30 minutes. Remove foil and weights, rotate plate, and continue to bake until golden brown and crisp, 10 to 15 minutes longer. If crust begins to puff, pierce gently with tip of paring knife. Let crust cool completely in plate on wire rack, about 30 minutes.



# Guinness Beef Stew

## Ingredients

- 2 pounds boneless beef chuck, cut into 1-inch pieces
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons vegetable oil
- 1 large onion, coarsely chopped
- 2 garlic cloves, chopped
- 3 tablespoons water
- 1 1/2 tablespoons tomato paste
- 1 cup beef broth
- 1 cup Guinness or other Irish stout
- 1 tablespoon Worcestershire sauce
- 2 fresh thyme sprigs
- Rough Puff Pastry
- 1 large egg, lightly beaten
- 1 tablespoon water

## Directions

1. Put oven rack in middle position and preheat oven to 350°F.
2. Pat beef dry. Stir together flour, salt, and pepper in a shallow dish. Add beef, turning to coat, then shake off excess and transfer to a plate. Heat oil in a wide 5- to 6-quart ovenproof heavy pot over moderately high heat until just smoking, then brown meat in 3 batches, turning occasionally, about 5 minutes per batch, transferring to a bowl.
3. Add onion, garlic, and water to pot and cook, scraping up any brown bits from bottom of pot and stirring frequently, until onion is softened, about 5 minutes. Add tomato paste and cook, stirring, 1 minute. Stir in beef with any juices accumulated in bowl, broth, beer, Worcestershire sauce, peppercorns, and thyme and bring to a simmer, then cover and transfer to oven. Braise until beef is very tender and sauce is thickened, about 1 1/4 to 1 1/2 hours. Discard thyme and cool stew completely, uncovered, about 30 minutes. (If stew is warm while assembling pies, it will melt uncooked pastry top.)
4. Put a shallow baking pan on middle rack of oven and increase oven temperature to 425°F.
5. Divide cooled stew among bowls (they won't be completely full). Roll out pastry dough on a lightly floured surface with a lightly floured rolling pin into a 13-inch square, about 1/8 inch thick. Trim edges and cut dough into quarters. Stir together egg and water and brush a 1-inch border of egg wash around each square. Invert 1 square over each bowl and drape, pressing sides lightly to help adhere. Brush pastry tops with some of remaining egg wash and freeze 15 minutes to thoroughly chill dough.
6. Bake pies in preheated shallow baking pan until pastry is puffed and golden brown, about 20 minutes.
7. Reduce oven temperature to 400°F and bake 5 minutes more to fully cook dough.

# Chicken Pot Pie with Stuffing & Tater Tot Crust

## Ingredients

### Crust

- 1 package (8 ounces) herb seasoning stuffing mix
- 3/4 cup chicken broth
- 1/2 cup butter, melted
- 1 large egg, beaten

### Filling

#### Condensed Chicken Soup

- 3 tablespoons unsalted butter
- 1 small shallot, minced (about 2 tablespoons)
- 1 small clove garlic, minced
- 1 small pinch kosher salt
- 2-1/2 tablespoons unbleached all-purpose flour
- 2 teaspoons chicken bouillon base
- 2/3 cup low-sodium chicken broth
- 1/2 cup whole milk

#### Pot Pie Filling

- 1 celery, chopped
- 1 carrot, chopped
- 1/2 cup onion, chopped
- 2 cups mixed vegetables
- 2 cups cooked chicken
- Condensed Chicken Soup
- 1/2 cup shredded cheese
- 1 bag of tater tot, thawed

### Directions

1. Crust: In a small bowl, combine crust ingredients; press into a cupcake tin and set aside.
2. Condensed Chicken Soup: Heat to medium and melt 3 tablespoons of butter in a small skillet.
3. Once melted, add in the minced shallot and garlic, stir, and sauté until just soft, about 3-5 minutes.
4. Sprinkle with the flour, stir, and let the flour cook for a minute or two. Then stir in the bouillon until dissolved.
5. Reduce the heat to medium-low and whisk in the milk and broth until smooth.
6. Cook until it has thickened slightly, about 4 to 6 minutes. It will thicken more as it cools.
7. Filling: In a saucepan, melt butter and saute the celery, carrots, and onions for about 5-7 minutes. Add in mixed vegetables and saute until tender. Add in the cooked chicken and condensed chicken soup. Bring to a boil. Toss in a little flour if it does not thicken.
8. Once at a boil, portion the chicken filling into the stuffing cups. Top with shredded cheese and tater tots. Bake in the oven for 20-25 minutes at 350F, until the cheese is melted.

# Mushroom Thyme Pot Pie with Gouda Biscuit Topping

## INGREDIENTS

### Mushroom Gravy

- 2 Tablespoon olive oil
- 5 Tablespoon unsalted butter, divided
- 1 medium onion, chopped
- 1 Tablespoon tomato paste
- 1 pound cremini mushroom (Baby Belle), stems removed, quartered
- 1/2 cup dry sherry or Balsamic vinegar
- 4 cups chicken or vegetable stock
- 1/4 cup mixed dried mushrooms
- 3 Tablespoon flour

### Mushroom Filling

- 1 small fennel bulb, trimmed and chopped
- 1 cup pearl onions, peeled
- 3 Tablespoon unsalted butter, divided
- salt and pepper
- 2 sprigs thyme, plus leaves for serving
- 8 oz. oyster mushrooms

### Gouda Biscuit Topping

- 1 cup plus 2 Tablespoons all-purpose flour
- 6 Tablespoons yellow cornmeal
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 4 Tablespoon chilled unsalted butter, diced
- 1/2 cup buttermilk
- 3/4 cup packed coarsely grated Gouda cheese (3oz)



## DIRECTIONS

1. Heat oil and 2 Tablespoons of butter in a medium saucepan over medium heat. Cook onion, stirring occasionally, until very soft, 10-12 minutes. Add tomato paste and cook for about 1 minute, stirring to coat onions.
2. Add cremini mushrooms and cook, stirring occasionally, until softened and the liquid has evaporated 12 - 15 minutes. Add sherry and cook until almost evaporated - about 5 minutes. Add broth and porcini mushrooms. Bring to a simmer and cook until reduced by half (about 2 1/2 cup), about 1 hour.
3. Strain mushroom broth through a fine mesh sieve into a medium bowl, pressing down on solids. Keep the solids, and chop down into small pieces if needed. Add into the body of the filling.
4. Heat the remaining 3 Tablespoon butter in a large saucepan over medium heat. Whisk in flour and cook, whisking until flour has cooked about 2 minutes. Whisking vigorously to prevent lumps, add mushroom broth gradually and increase heat to medium-high. Bring to a simmer and cook 1 minute. Remove from heat.
5. Preheat to 425F. Combine fennel, onions, 1 Tablespoon butter, and 1 cup water in a small saucepan with salt and pepper. Bring to a boil over medium-high heat, cover, and reduce heat. Simmer until fennel and onion crisp, 5-8 minutes. Uncover; cook until liquid evaporates 15-18 minutes. Let cool.
6. Heat the remaining 2 Tablespoons of butter in a large cast iron skillet over medium heat. Cook thyme sprigs and oyster mushrooms, occasionally stirring until mushrooms are lightly browned and tender, 6-8 minutes. Let cool and remove thyme. Add fennel- onions mixture to the mushroom. Spoon gravy over the top.
7. For crust: combine flour, cornmeal, baking powder, and salt in a processor; blend 5 seconds. Add butter; pulse until the mixture resembles coarse meal. Add buttermilk; pulse until dough forms moist clumps. Turn the dough out onto a lightly floured surface. Divide dough into 4 equal pieces, and shape each into 2/3 inch thick disk. Set round atop filling; top with cheese.
8. Place in oven and cook for 25-30 minutes. Serve immediately.

# Leek-potato-pancetta hand pies

MAKES 8 - 9. TOTAL TIME: 2 HRS

## Directions

## Ingredients

### For the flaky pastry:

- 360g unsalted butter, plus 180g cubed and chilled
- 900g all-purpose flour
- 3 tsp salt
- 225ml ice-cold water, plus extra if needed

### For the filling:

- 500g waxy potatoes, peeled
- 3 leeks, finely sliced
- 1 large onion, finely sliced
- 2 tbsp extra-virgin olive oil
- 2 tbsp chopped thyme leaves
- Generous grinding of black pepper, plus extra to season
- Good pinch of salt
- 400g smoked pancetta, diced
- 100ml heavy cream
- 2 tsp Dijon mustard
- Pinch of chili flakes
- 300g aged cheddar, grated
- 2 egg yolks, beaten

## Directions

- **Make the pastry.** Freeze the 360g portion of butter for at least 15 minutes, or until hard, then coarsely grate (it's easiest to do this in a food processor). Divide the butter in half and put both halves back in the freezer.
- Place the flour, salt, and 180g of chilled, cubed butter into a bowl and rub it between your fingertips until it resembles fine breadcrumbs (you can do this in a food processor if you wish).

1. Add the ice-cold water, and stir it in using a round-bladed knife. Add a little more water, if needed, until you can bring the mixture together with your hands to a fairly firm dough. Then, shape it into a rectangle about 2cm thick.
2. Turn the rectangle so that the short end is closest to you. Sprinkle 1 portion of the frozen butter over the top two-thirds of the rectangle, then fold the bottom third over the middle third and the top third down over that (as if you were folding a business letter).
3. Turn the dough through 90 degrees and roll it into a rectangle again. Add the remaining butter, as before, and make another letter fold. Roll and fold one last time, then wrap the dough in cling film and chill it while you make the filling.
4. Heat the oven to 400°F. Cut the potatoes into 1-inch slices. Sprinkle them over a large baking tray with the leeks and onion, and toss everything together with the olive oil, thyme, pepper, and salt. Roast for about 20 minutes, occasionally stirring, until golden.
5. Meanwhile, heat a frying pan over medium heat. Add the pancetta and fry for 4–5 minutes, until golden and crispy. Drain on a piece of kitchen paper and leave to cool.
6. Once the potatoes and leeks are cooked, transfer them to a large mixing bowl and leave to cool for 10 minutes, then refrigerate for 10–15 minutes. Once fully cold, add the cooked pancetta, double cream, Dijon mustard, chili flakes, and cheese. Season with pepper to taste.
7. Increase the oven temperature to 425°F. Divide the pastry into 8 equal pieces, then roll each into a 7.5-inch circle, each about 1 inch thick (re-roll the trimmings to make an extra pastry if you like).
8. Brush a little beaten egg yolk around the edge of one half of each pastry disc, then divide the filling equally between each disc (compress the filling slightly with your hand to squeeze more in). Fold the pastry over the filling, pressing the curved edges together. Press to seal, then crimp the edges between your finger and thumb.
9. Transfer the pasties to the lined baking sheets. Brush them all over with beaten egg yolk, then cut a few steam holes at each to prevent them from splitting. Chill the pasties in the fridge for 5 minutes, then bake for about 30–35 minutes or until golden brown. Serve warm.

# Bakers Dozen Tips for Slab Pie

AS LISTED IN "PIE SQUARED"

1. It's always a good time for slab pie
2. All the dough ingredients must be cold, cold. cold
3. Work fast, The dough should be made, wrapped and in the refrigerator as quick as a wink.
4. Chill the slab pie dough, letting the flour absorb the liquids and the fats firm up, before ever picking up a rolling pin.
5. Warm the slab pie dough just enough but not too much before rolling it out. A finger pressed into the surface should leave an indentation without any cracking at the edges.
6. Make sure the filling shines: Season with a strong hand
7. Go ahead ---decorate with panache.
8. Chill the pie before baking.
9. Bake the slab pie on a heated surface.
10. Start baking the pie in a hot oven to ensure a crispy, flaky crust, then reduce the temperature to finish, heating the filling, and thoroughly drying the pastry.
11. Let the pie rest, and in some cases cool completely, before serving.
12. Pie is forgiving. Perfection is not the goal. Delicious is.
13. Once you learn how to make a pie, teach someone else. Pie is a community builder.



# Breakfast Slab Pie

SERVES 8-10 PEOPLE  
9X13 SHEET PAN = QUARTER SHEET PAN

## Ingredients

- 1/2 pound smoked bacon, chopped

## Potato Crust

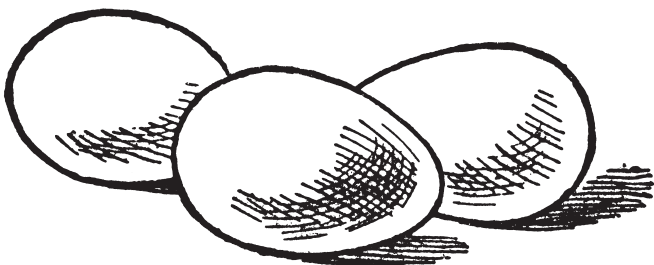
- 1 medium onion, peeled and grated
- 1 1/2 pound (680 grams) potatoes (about 4) scrubbed and NOT peeled
- 1 large egg plus 1 egg white, beaten
- 1 teaspoon kosher salt
- 1/2 teaspoon coarsely ground black pepper
- 2 Tablespoons canola oil

## Filling

- 1 16 oz bag of frozen chopped spinach, defrosted and drained
- 4 Tablespoon unsalted butter
- 1 medium yellow onion, chopped about 1/2 inch dice
- 1/4 teaspoon nutmeg
- 1 1/2 cups heavy cream, divided
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 8 large eggs
- 4 Tablespoon gruyere cheese
- 2 Tablespoons chopped chives

## Directions

1. Heat oven to 350F. In your quarter sheet pan, lay out the bacon and bake until crispy, 15-20 minutes. When done, transfer the bake to a paper towel-lined plate and drain. Reserve the bacon fat for use later. Chop cooked bacon into bites, and set aside for end.
2. Increase oven temperature to 425F. Place in a pizza stone or inverted baking sheet on the center rack to heat.
3. FOR THE CRUST: Grate the onion on a medium hole of a box grater. Place onion in a medium mixing bowl.
4. Grate the potatoes on the large holes side of the grater. Take a handful at a time and squeeze the shreds over a small bowl. Once squeezed, add to the onion mixture. It should equal 4 cups of grated potatoes at the end.
5. Let the potato liquid sit for about 5 minutes until the starch and liquid separate. Pour off the liquid, keeping the starchy white paste at the bottom. Add the starch to the grated onion and potatoes, then add in the egg and egg white, salt, and pepper. Stir with your hands.
6. Check the grease level on your quarter sheet, and regrease with canola oil. Brush into the corners and across the bottom of the pan. Firmly press the potato mixture into the pan and corners. Brush the surface of the potatoes with the reserved bacon fat. Bake until the potatoes start turning brown, 35-45 minutes.
7. FOR THE FILLING: Using your hands and a dish towel, squeeze the drained, once-frozen spinach until the liquid is out. The drier the spinach, the less time it takes to cook; keep it fresher.
8. In a large wide saute pan, melt the butter over medium heat until froth, and add the diced onions. Cook for about 5-7 minutes until translucent. Turn up the heat and add the spinach; cook until the mixture is nearly dry, another 5-7 minutes. Grate the nutmeg over the spinach, and add the cream, salt, and pepper. Cook, stirring over medium heat, until slightly thickened, about 5-7 minutes.
9. When the potato crust is baked and crispy, thicker the spinach filling is over the top. Make 8 wells in the spinach mixture and crack an egg into each divot. Spoon a Tablespoon of cream over each egg. Scatter the crispy bacon bites and gruyere cheese all over the pie. Slip the pan back in the oven for 12-15 minutes until the egg whites are cooked through. Remove the pan from the oven and sprinkle with chives. Serve immediately.



# Loaded Baked Potatoes with Caramelized Onion Crust

## Ingredients

### Caramalized Onion Crust

- 2 1/2 cups plus 2 Tablespoon (325 grams) all-purpose flour
- 16 Tablespoon (225 grams) Caramelized Onion Compound Butter\*
- 1/2 teaspoon kosher salt
- 1/2 cup ice water

### Filling

- 2 1/4 pounds Russet potatoes (about 4 medium)
- 8 oz (225 grams) bacon, chopped (about 1 1/2 cups)
- 12 oz (340 grams) bite size broccoli florets (about 4 cups)
- 1 cup (225 grams) sour cream
- 1/2 cup (50 grams) thinly sliced scallions, white and green parents (about 4)
- 1/4 cups snipped chives
- 2 large eggs, beaten
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 6 oz (170 grams) extra sharp cheddar cheese, grated (about 1 1/2 cup)

### \*Caramelized Onion Butter

- 16 Tablespoons unsalted butter, at room temperature (225 gram)

• 1 medium onion (142 gram) diced small (about 1 cup)  
**Directions:** Cube the butter into 1/2 inch pieces and place them in a large mixing bowl. Take out a good-size knob of butter from the bowl, about 2 Tablespoons, and heat until bubbling in a small skillet over low heat. Add the onions to melted butter, stir well, and cook over low heat for 20-25 minutes, stirring lazily from time to time. The onion should be soft, browned. Let cool for a few minutes.

Scrape the onions, any melted butter, and all the delicious brown bits with the butter cubes. Knead the onions into the butter with your finger or a rubber spatula. Wrap the butter in plastic wrap, then form it into a block. Refrigerate until very cold, at least 2 hours. Cube the onion butter and chill until ready to make the crust.

## Directions

1. For the crust: In the food processor, pulse the flour, onion butter, and salt until the butter is in small pieces coated with flour, about 15 pulses. Add the water all at once and process until the mixture almost forms a ball. Form the dough into a 6 x 4 inch rectangle using plastic wrap and a bench scraper to firmly press the dough into a cohesive form. Wrap tightly and refrigerate a minimum of 4 hours.
2. For the filling: Wash the potatoes and pierce with a four in 3-4 places. Spray potatoes down with cooking spray. Sprinkle with salt and cracked pepper. Place in oven and bake for 1 - 1 1/2 hours, until soft all the way through. Slice the potatoes open lengthwise and squeeze together at the two ends to vent the steam. Once the steam has dispersed a minute or two, cut the potato into pieces.
3. The oven should still be at 350F. Prepare a plate with a double layer of paper towel. On a baking sheet, spread out the chopped bacon, slide the pan into the oven and back until the bacon is crisp, 20 -25 minutes. Using a slotted spoon, transfer the bacon to the paper towels to drain.
4. Set up a large bowl with ice water. Add 2 inches of water to a pan large enough to hold all the broccoli. Once the water is boiling, add the broccoli; as soon as the water returns to a boil, cover the pot and cook, gently shaking the pan from time to time to move the florets from top to bottom, until they are all bright green and barely fork tender, 3-5 minutes. Drain the water and shock the florets in ice water to stop the cooking and retain their bright color. Remove the broccoli from the ice bath and set aside.
5. Increase the oven to 425F. Place a baking stone, or inverted baking sheet on the center rack to heat.
6. Gently stir together the potato, sour cream, scallions, chives, eggs, salt, and pepper with a fork. The mixture should be combined but still lumpy. Gently incorporate the bacon, broccoli and cheese. Fill the bottom crust with the filling. Do not packdown, leave some air pocket. Cover with the top crust, crimp and slash. Bake on top stone or invert pan for 20 minutes and reduced the temperature to 375F. Bake an additional 30-40 minutes, until the crust is toasty brown and the filling is hot all the way through. Serve warm.

# Mile High Lemon Meringue Pie

## Ingredients

Crust - All Butter Single Crust Pie

Dough

9 inch - fully baked and cooled

Lemon Filling

- 1 1/4 cup sugar
- 1 cup lemon juice (about 6-7 lemons)
- 1/2 cup water
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 8 large eggs yolks (reserve 4 whites for meringue)
- 2 Tablespoon grated lemon zest
- 3 Tablespoon unsalted butter, cut into pieces and softened

Meringue

- 1/2 cup water
- 1 cup sugar
- 4 large egg whites
- pinch of table salt
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon vanilla extract



## Directions

1. **For the filling:** Whisk sugar, lemon juice, water, cornstarch, and salt together in a large nonreactive saucepan until cornstarch is dissolved. Bring to simmer over medium heat, whisking occasionally, until the mixture becomes translucent and begins to thicken about 5 minutes. Whisk in yolks until combined. Stir in zest and butter. Bring to simmer and stir constantly until mixture is thick enough to coat back of the spoon, about 2 minutes. Strain through a fine-mesh strainer into a pie shell and scrape filling off the underside of the strainer. Place plastic wrap directly on the surface of filling and refrigerate until set and well chilled, for at least 2 hours.
2. **For the meringue:** Adjust the oven rack to the middle position and heat oven to 400F. Combine water and sugar in a small saucepan. Bring to a vigorous boil over medium-high heat. Once the syrup comes to a rolling boil, cook for 4 minutes. Remove from heat and set aside while beating egg whites.
3. With an electric mixer or stand mixer with the whisk attachment, beat whites in a large bowl at medium-low speed until frothy, about 1 minute. Add salt and cream of tartar and beat. Gradually increase speed to medium-high until whites hold soft peaks, about 2 minutes. With the mixer running, slowly pour hot syrup into the whites streaming on the side of the bowl, avoiding hitting the whisk. Add vanilla and beat until meringue has cooled and become very thick and shiny for 5-9 minutes.
4. Pull out your baked shell and chilled lemon filling; using a rubber spatula, mound meringue over filling, making sure meringue touches the edges of the crust. Use a spatula to create peaks all over the meringue. Bake until peaks turn golden brown, about 6 minutes. Transfer to wire rack and cool to room temperature (about an hour). Serve.

# APPLE PIE FILLING

## Ingredients

- 3 Tablespoons unsalted butter
- 8-10 cups apple - peeled, cored and cut into wedges (about 12 apples, medium)
- 1/4 teaspoon allspice
- 1 1/2 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1/4 teaspoon nutmeg
- 1 cup sugar
- 2 Tablespoon all-purpose flour
- 2 teaspoon cornstarch
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon Calvados Brandy (optional)

Use a variety of apples: Granny Smith, Honeycrisp, Jonagold, Golden Delicious, Braeburn, or Sweet Tango are all good options.

Cooking the apples prior to putting in the pie will reduce the gaps in the filling.

Use an all butter crust for this recipe.

## Directions

1. Melt butter in large saucepan over medium high heat and add apples. Stir to coat the apples with butter.
2. Meanwhile, whisk together the spices, salt and sugar. Sprinkle over the apples, stirring to combine. Lower the heat and cook until the apples are starting to soften, about 5-7 minutes. Do NOT fully cook the apples.
3. Sprinkle the flour and cornstarch over the apples and continue to cook for another 3-5 minutes. Remove pan from heat and stir in the apple cider vinegar and Calvados. Allow fruit to cool completely

### **Flavor Profile of Apples for Pie:**

**Jonagold** - A mix between Golden Delicious and Jonathon. Sweet & tart

**Granny Smith** - Tart and Crisp - holds its shape - takes longer to soften

**Pink Lady** - Tart and Crisp

**Golden Delicious** - sweet and soft

**Braeburn** - spicy and sweet

**Honeycrisp** - Perfect apple - sweet and tart and juicy

**Gala** - mild flavor

Pick 3-4 different kinds of apples to give different flavor and texture notes.

# White Cheddar Crusted Apple Pie

## Ingredients:

### For the dough:

- 2 1/2 cups all-purpose flour
- 2 tsp. salt
- 1 Tbs. sugar
- 6 oz. white cheddar cheese, finely grated
- 16 Tbs. (2 sticks) cold unsalted butter, cut into 1/2-inch pieces
- 1/3 to 1/2 cup ice water

### For the filling:

- 2 lb. Gala apples, peeled, cored and cut into slices 1/4 inch thick
- 1 1/2 lb. Granny Smith apples, peeled, cored and cut into slices 1/4 inch thick
- 3/4 cup sugar
- 1 Tbs. fresh lemon juice
- 3/4 tsp. ground cinnamon
- 1/4 tsp. freshly grated nutmeg
- 1/4 tsp. salt
- 1 Tbs. unsalted butter
- 3 Tbs. cornstarch
- 2 Tbs. heavy cream

Refrigerate leftover pie containing eggs or dairy right away. Fruit pies can be stored either at room temperature or in the refrigerator for up to two days (covering them with an overturned bowl is a handy way to keep them protected). Overturned Bowl = Pie Protector.

## Directions

1. To make the dough, in a bowl, combine the flour, salt, sugar and cheese, breaking apart any large clumps of cheese. Put the butter in a separate bowl. Place both bowls in the freezer for 10 minutes.
  2. In a food processor, pulse the flour mixture until the ingredients are combined, about 5 pulses. Add the butter and process until the mixture resembles coarse meal, 15 to 20 pulses. Add 1/3 cup of the ice water and pulse twice. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water 1 Tbs. at a time, pulsing twice after each addition. Turn the dough out onto a work surface, divide in half and shape each half into a disk. Wrap the disks separately in plastic wrap and refrigerate for 1 hour.
3. To make the filling, in a large bowl, combine the apples, sugar, lemon juice, cinnamon, nutmeg and salt and stir to combine. Let stand at room temperature for 30 minutes to 1 hour.
4. Meanwhile, remove 1 of the dough disks from the refrigerator and let stand for 5 minutes. Place the dough between 2 sheets of lightly floured waxed paper and roll out into a 12-inch round about 3/16 inch thick. Brush off the excess flour. Transfer to a pie dish and press the dough into the dish. Trim the edges, leaving a 1/2-inch overhang. Cover with plastic wrap and refrigerate for 30 minutes.

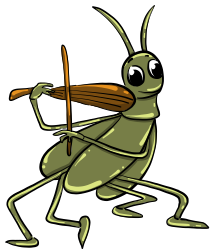
Preheat an oven to 400°F.
5. Pour the apples into a sieve set over a small saucepan, then transfer the apples to a large bowl. Set the saucepan with the juices over medium-high heat, add the butter and cook until reduced to 1/3 cup, 3 to 5 minutes. Remove from the heat. Sprinkle the cornstarch over the apples and toss to combine, then stir in the reduced juices. Transfer the apples to the pie shell.
6. Roll out the remaining dough disk into a 12-inch round about 3/16 inch thick. Drape the dough over the apples and press gently to eliminate any air pockets. Trim the dough flush with the rim of the dish. Fold the bottom crust over the top crust and crimp to form a decorative edge. Cut 4 slits in the top of the crust to allow steam to escape. Brush the top of the crust with the cream.
7. Bake for 20 minutes. Cover the edges and top with aluminum foil if they begin to get too dark. Reduce the oven temperature to 350°F and continue to bake until the apples are easily pierced with a knife, 65 to 70 minutes more. Transfer to a wire rack and let cool for at least 1 1/2 hours before serving. Serves 8 to 12.

# Milk Bar's Grasshopper Pie

*\*This pie recipe in the next three pages of components....but totally worth it!*

## Ingredients

- 1 recipe Brownie Pie - prepared through step 8
- 1 recipe Mint Cheesecake Filling
- 20 grams mini chocolate chips
- 20 grams mini marshmallows
- 1 recipe Mint Glaze



## Directions

1. Heat oven to 350F.
2. Grab a sheet pan and put your pie tin of graham crust on it. Pour the mint cheesecake filling into the shell. Pour the brownie batter on top of it. Use the tip of a knife to swirl the batter and mint filling, teasing up streaks of the mint filling so they show through the brownie batter.
3. Sprinkle the mini chocolate chips into a small ring in the center of the pie, leaving the bull's eye center empty. Sprinkle the mini marshmallows into a ring around the ring of chocolate chips.
4. Bake the pie for 25 minutes. It should puff slightly on the edges but still be jiggly in the center. The mini chocolate chips will look as if they are beginning to melt, and the mini marshmallows should be evenly tanned. Leave the pie in the oven for an additional 3 - 4 minutes if this is not the case.
5. Cool the pie completely before finishing it.
6. Now the pie needs to be Jackson-Pollocked with mint glaze. Make sure your glaze is still warm to the touch. Dunk the tines of a fork into the warm glaze, then dangle the fork about 1 inch above the bull eyes of the pie.
7. Transfer the pie to the fridge so the mint glaze firms up before serving -- which will happen as soon as it is cold, about 15 minutes.

## Mint Glaze

### Ingredients

- 30 grams white chocolate
- 6 grams grapeseed oil
- 1/8 teaspoon peppermint extract
- 1 drop green food coloring

### Directions

1. Combine the white chocolate and oil in a microwave dish and melt for 20-30 seconds. Or in a sauce pot double boiler and work together until mixture is glossy and smooth.
2. Stir in the peppermint extract and food coloring.

# Graham Crust

Makes about 340 Gram - 2 cups

## Ingredients

- 190 gram graham cracker crumbs
- 20 gram milk powder
- 25 gram sugar
- 3 gram kosher salt
- 55 gram butter, melted
- 55 gram heavy cream

## Directions

1. Toss the graham crumbs, milk powder, sugar and salt with your hands in a medium bowl to evenly distribute your dry ingredients
2. Whisk the butter and heavy cream together. Add to the dry ingredients and toss again to evenly distribute. The butter will act as a glue, adhering to the dry ingredients and turning the mixture into a bunch of small clusters. The mixture should hold its shape if squeezed tightly in the palm of your hand. If it is not moist enough to do so, melt an additional 14 - 25 grams butter and mix it in.
3. Either eat immediately, or deploy as directed in a recipe. The crust is easiest to mold just after mixing. Store in an airtight container, graham crust will keep fresh for 1 week at room temperature or up to 1 month in fridge or freezer.

# Mint Cheesecake filling

Enough for 1 grasshopper pie

## Ingredients

- 60 gram white chocolate
- 20 gram grapeseed oil
- 75 gram cream cheese
- 20 gram confectioners sugar
- 2 gram peppermint extract
- 1 gram kosher salt
- 2 drops of green food coloring

## Directions

1. Combine the white chocolate and oil in a sauce pan or bowl. Bowl if using a microwave (microwave for 30-50 seconds on low). Melt the mixture together until it become glossy and smooth.
2. Combine the cream cheese and confectioners sugar in the bowl of a stand mixer fitted with the paddle attachment and stir together on medium low speed for 2 to 3 minutes to blend. Scrape down the sides of the bowl
3. On low speed, slowly stream the white chocolate mixture. Mix for 1 to 2 minutes, until it is fully incorporated into the cream cheese. Scrape down the sides of the bowl.
4. Add the peppermint extract, salt and food coloring. Mix for 1 to 2 minutes, or just until it is smooth and leprechaun green.

# Brownie Pie

makes 1 (10 inch) pie

## Ingredients

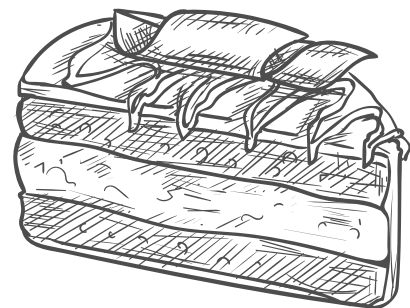
- 255 gram graham crust
- 125 gram 72% chocolate - semi sweet
- 85 gram butter
- 2 eggs
- 150 grams sugar
- 40 gram flour
- 25 grams cocoa powder,
- 25 gram kosher salt
- 110 gram heavy cream

## Directions

1. Heat the oven to 350F.
2. Dump 210 gram graham crust into a 10 inch pan tin and set the remaining 45 gram to the side. Press the crust firmly into the pie tin with your fingers and the palms of your hands, covering the pan's bottom and sides completely. Wrapped in plastic, the crust can be refrigerated or frozen up to 2 weeks.
3. Combine the chocolate and butter and . Melt either in a sauce pan or in the microwave on low for 30-50 seconds. Stir together until mixture is smooth and glossy.
4. Combine the eggs and sugar in the bowl of a stand mixer fitted with the whisk attachment and whip together on high for 3 to 4 minutes, until the mixture is fluffy and pale yellow and has reached a ribbon state.

## Directions

5. Replace the whisk with the paddle attachment. Dump the chocolate mixture into the eggs and briefly mix together on low, then increase the speed to medium and paddle for 1 minute. Scrape down the sides of the bowl.
6. Add the flour, cocoa powder, and salt and paddle on low speed for 45 to 60 seconds. There should be no clumps of dry ingredients. If there are any lumps, mix for additional 30 seconds.
7. Stream in the heavy cream on low speed, mixing for 30-45 seconds, just until the batter has loosened up a little and the white streaks of cream are fully mixed in. Scrape down sides of bowl.
8. Detach the paddle and remove the bowl from the mixer. Gently fold in the 45 g. of graham crust with a spatula.
9. Grab the sheet pan, put your prepared tin on top. With a spatula, scrape the brownie batter into the graham shell. Bake for 25 minutes. The pie should puff slightly on the sides and develop a sugary crust on top. If the brownie pie is still liquid in the center and has not formed a crust, bake an additional 5 minutes.
10. Cool the pie on a rack. Can keep for 1 week in fridge covered, or in freezer for 2 weeks.





# Milk Bar Pie

## Ingredients

### Oat Cookie Crust

- Nonstick vegetable oil spray
- 9 tablespoons (1 stick plus 1 tablespoon or 127 g) unsalted butter, room temperature, divided
- 5 ½ tablespoons (70 g) packed light brown sugar, divided
- 2 tablespoons (25 g) granulated sugar
- 1 large egg, room temperature
- ¾ cup plus 2 tablespoons old-fashioned oats
- ½ cup (62 g) all-purpose flour
- ⅛ teaspoon baking powder
- ⅛ teaspoon baking soda
- ¼ teaspoon generous salt

### Filling

- ¾ cup (150 g) granulated sugar
- ½ cup (100 g) packed light brown sugar
- 1 tablespoon nonfat dry milk powder
- ¼ teaspoon salt
- ½ cup (1 stick or 113 g) unsalted butter, melted, cooled slightly
- 6 ½ tablespoons heavy whipping cream
- 4 large egg yolks
- 1 teaspoon vanilla extract
- Powdered sugar, for dusting

## Directions

### Oat Cookie Crust

1. Preheat oven to 350°F. Line a 13×9 cookie sheet (rimmed) with parchment paper and coat with nonstick spray. Set aside.
2. In the bowl of a stand mixer (or using a hand mixer), combine 6 tablespoons butter, 4 tablespoons brown sugar, and 2 tablespoons sugar. Beat mixture until light and fluffy, about 2 minutes. Scrape down the sides of the bowl as necessary. Add egg and beat until pale and fluffy, about 2 more minutes. Add oats, flour, baking powder, baking soda, and salt and beat on medium speed until well blended, about 1 minute.
3. Turn oat mixture out onto prepared baking pan; press out evenly to edges of pan. If the dough is sticking to your fingers, wet them with water and continue pressing oat mixture out evenly. Cookie layer should be about 3/8-inch thick.
4. Bake until light golden on top, 12 to 14 minutes. Transfer baking pan to rack and cool cookie completely.
5. Using hands (or a food processor), crush oat cookie into small crumbles and place in a large bowl. Add 3 tablespoons butter and 1 1/2 tablespoons brown sugar. Rub in with fingertips until mixture is moist enough to stick together. Transfer cookie crust mixture to 9-inch diameter glass pie dish. Using fingers, press mixture evenly onto bottom and up sides of pie dish. Place pie dish with crust on rimmed baking sheet.

### Filling

1. Position rack in center of oven and preheat to 350° F.
2. In the bowl of a stand mixer fitted with the whisk attachment (or you can whisk vigorously by hand), combine both sugars, milk powder, and salt in medium bowl to blend. Add melted butter and whisk until blended. Add cream, then egg yolks and vanilla, and whisk until well combined and mixture is pale in color.
3. Pour filling into crust. Bake pie at 350° F for 30 minutes (filling may begin to bubble). Reduce oven temperature to 325° F. Continue to bake pie until filling is brown in spots and set around edges but center still moves slightly when pie dish is gently shaken, about 20 minutes longer. Cool pie 2 hours in pie dish on rack. Chill uncovered overnight.
4. Sift powdered sugar lightly over top of pie. Cut pie into wedges and serve cold.