

Sharing is Caring

Tuesday, November 8, 2022

6:30-8:00pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- You will be muted as they come in. The program will start promptly and be recorded. You can choose to be on camera or off camera.

4-Flavor Sheet Pan Pie

Ingredients:

Two 14.1-ounce boxes refrigerated rolled pie crust (4 crusts total)

All-purpose flour, for dusting

1 large egg, lightly beaten

1/4 **cup** turbinado sugar

Apple Pie:

2 pounds mixed apples (such as Granny Smith, Gala and McIntosh), **peeled, cored and sliced** 1/4-inch thick

1/4 cup granulated sugar

1 **tablespoon** fresh lemon juice

4 tablespoons unsalted butter

2 **teaspoons** all-purpose flour

3/4 teaspoon ground cinnamon

Kosher salt

Sour Cherry Pie:

2 cups drained jarred sour cherries, plus 3/4 cup juice from the jar

2 tablespoons cornstarch

1/4 cup granulated sugar

Pumpkin Pie:

1 1/3 cups canned pure pumpkin puree

2/3 cup evaporated milk

1/2 cup granulated sugar

1 teaspoon pumpkin pie spice

1 large egg

Pecan Pie:

1/2 cup packed light brown sugar

1/2 cup light corn syrup

4 tablespoons unsalted butter, melted

1 teaspoon pure vanilla extract

2 large eggs

Kosher salt

3/4 cup roasted pecan halves

Directions:

For the crusts: Preheat the oven to 350 degrees F. Unroll 3 of the pie crusts on a lightly floured work surface. Stack them on top of each other. **Roll** out the thick, layered dough to a 15-by-21-inch rectangle. Press into a **rimmed baking sheet** so that the crust comes up the sides and hangs over slightly. This will be the bottom crust. Chill until ready to use, at least 30 minutes.

Use the remaining crust for the top of the pie. Unroll it on a lightly floured work surface and roll it to a 14-by-18-inch rectangle. Cut the dough in half so you have two 7-by-9-inch pieces. One half will be the top crust for the apple portion of the pie. Cut the other half into 1-inch diagonal strips to use for the lattice on the cherry pie. Place the rectangle and strips on a **parchment-lined** baking sheet and chill until ready to use.

For the apple pie: Toss the apples in a **medium bowl** with the sugar and lemon juice. Melt the butter in a **large skillet** over medium-high heat, add the apples and cook, **stirring** occasionally, until tender, about 10 minutes. Stir in the flour, cinnamon and a pinch of salt and cook until thickened, about 1 minute more. Cool completely.

For the sour cherry pie: Place the cherries in a **medium bowl**. Whisk 1/4 cup cherry juice with the cornstarch in a small **saucepan** until completely smooth. Add the remaining cherry juice and sugar and bring to a boil over medium-high heat. Cook, **whisking** constantly, until thick and glossy, about 30 seconds. Pour the sauce over the cherries and gently fold to combine. Cool completely.

For the pumpkin pie: **Whisk** together the pumpkin, evaporated milk, sugar, pumpkin pie spice and the egg and in a **medium bowl** until smooth. Set aside.

For the pecan pie: **Whisk** together the brown sugar, corn syrup, butter, vanilla, eggs and a pinch of salt in a **medium bowl** until smooth. Fold in the pecans and set aside.

Once all fillings are made, begin assembling the pie. Remove both baking sheets with dough from the refrigerator.

Visualize the sheet pan is divided in half lengthwise and then crosswise so you have 4 equal quadrants. Each quadrant will hold a different pie filling. Prick the bottom crust all over with a **fork**.

Add the pie fillings in this order: Add the apple pie filling to the upper left quadrant of the crust; **spread** it to cover a 7-by-9-inch rectangle. Moving counter clockwise, pour the pumpkin filling right under the apple pie filling and spread it the same size as the apple filling. Spread out the cherry filling next to the pumpkin filling. Fill the top right empty space with the pecan filling.

Cover the apple pie quadrant with the reserved rectangle of dough. Lay the pie strips out diagonally over the cherry pie quadrant. Press any remaining strips of dough around the edge of the pie to thicken the rim. Crimp the edge of the pie, making sure to incorporate and crimp together the dough from the apple

quadrant. **Brush** the edges and the dough on top of the pie with egg and sprinkle with turbinado sugar. Cut decorative slits in the apple pie crust.

Bake until all pies are set and the crust on the apple pie and cherry pie is golden brown and crisp, 55 minutes to 1 hour 5 minutes.

Tear and Share Bread

Ingredients:

2 (16-ounce) cans jumbo refrigerated buttermilk biscuits

¼ **cup** (½ stick) butter, melted

½ **teaspoon** garlic salt

5 or so different fresh **chopped** herbs and/or **grated** cheeses (for coatings): fresh chopped parsley, fresh chopped dill, chopped slivered almonds, grated Parmesan, and shredded cheddar

Directions:

Preheat oven to 350°F. Generously grease a **9- to 10-inch Bundt pan** with butter, or spray with nonstick cooking spray.

Stir garlic salt into melted butter. **Cut** each biscuit in half and roll into a ball. Dip each biscuit ball in butter, then roll in desired coating. Arrange biscuits in the pan so that the various coatings are alternated.

Bake for 30 to 35 minutes until biscuits are done and surface is golden. You may want to start checking bread at about 25 minutes, and if it's browning too quickly, lay a sheet of aluminum foil on top for the remainder of the baking time.

Cool in pan for 5 minutes. Run a **thin, soft rubber spatula** around the edge and down the sides of the pan to loosen any stuck cheese. Invert onto a **plate**, then lay serving platter on top and flip bread over onto serving platter so that the attractive side is on top.