



The Best Thanksgiving Pies!!!
with Chef Bridget Charters

*Roasted butternut Squash "Pumpkin" Pie
Pie Dough
Rolling, shaping, filling, garnishing and baking pies
Classic Apple Pie
Brown Sugar and Oat Crisp Topping*

Prep before class:

- Sort all ingredients per recipe
- Chill all pie dough ingredients
- Roast butternut squash for pie

Equipment:

- Chef's knife 8" or 9" - sharpened
- 3-4" paring knife or vegetable peeler
- Cutting board
- Food processor
- 2 - 9 ½" pie shells
- Rolling pin
- Mixing bowls
- Baking sheets
- Parchment paper
- Pie weights, can be dry beans or popcorn
- Wooden spoons
- Rubber spatula
- 2 small sauce pots
- Mesh strainer
- whisk

Ingredients:

- 1 disk of finished pie dough for squash pie
- 1 medium sized butternut squash
- ½ tablespoon Vanilla extract
- 8 eggs
- ½ cup Brown sugar
- 1 ½ cup Sugar
- 2-3 teaspoons Cinnamon

- ½ teaspoon Ginger
- 2 teaspoons Nutmeg
- kosher Salt
- ¼ teaspoon ground cloves
- 2 cups heavy cream
- ½ cup Milk
- ¼ cup maple syrup
- ¼ cup (1/2 a stick) softened butter
- 5 ounces gingersnaps, store bought
- ½ cup butter
- 6 cups all purpose flour
- 3 cups unsalted butter
- About 7-8 apples (a blend of granny smith and red apples)
- 1 lemon
- ½ teaspoon cardamom
- 2 tablespoons tapioca starch