Equipment Needed for Pie in the Sky

☐ Oven/stovetop
☐ Large mixing bowl
☐ Pot for melting butter
☐ Baking sheet
☐ Paring/chef knife
☐ Pastry brush
☐ Large sauce pot for cooking chicken pot pie filling

☐ Pastry cutter or 2 forks
☐ Box grater
☐ Measuring cups and spoons
☐ Parchment paper
☐ Vegetable peeler
☐ Paper towels

Optional Equipment

☐ Stand mixer/hand mixer
☐ Food processor or blender

Equipment Provided at Saturday (10.10.20) Pick Up

☐ 9” Pie Pan
☐ Apron
☐ Rolling pin
☐ Hand Pie Mold

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<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Substitute</th>
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<tbody>
<tr>
<td>6 cups all-purpose flour</td>
<td>Gluten free flour mix</td>
</tr>
<tr>
<td>2 cups granulated sugar</td>
<td></td>
</tr>
<tr>
<td>4 tsp kosher salt</td>
<td>Sea salt, table salt</td>
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<tr>
<td>4 cups unsalted butter</td>
<td></td>
</tr>
<tr>
<td>1 box graham crackers (at least 10 crackers)</td>
<td>Prepared cracker crumbs</td>
</tr>
<tr>
<td>4 stalks celery</td>
<td></td>
</tr>
<tr>
<td>3 medium carrots</td>
<td></td>
</tr>
<tr>
<td>1 large yukon potato</td>
<td>Russet potato</td>
</tr>
<tr>
<td>2 medium yellow onion</td>
<td>White onion</td>
</tr>
<tr>
<td>¼ tsp dried thyme</td>
<td>Fresh thyme</td>
</tr>
<tr>
<td>¼ tsp dried rosemary</td>
<td>Fresh rosemary</td>
</tr>
<tr>
<td>1 cup frozen peas</td>
<td></td>
</tr>
<tr>
<td>1 lb (pound) boneless skinless chicken breast</td>
<td>Rotisserie chicken</td>
</tr>
<tr>
<td>Low sodium chicken stock</td>
<td>Vegetable stock; water</td>
</tr>
<tr>
<td>6 large eggs</td>
<td></td>
</tr>
<tr>
<td>½ cup brown sugar (packed)</td>
<td></td>
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</tbody>
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Pie in the Sky Master Ingredient List (continued)

☐ 6 medium apple
☐ 2 medium fuji apples  (Possible substitute: Gala, Pink Lady, Honeycrisp)
☐ 1 – 15 oz canned pumpkin puree
☐ 1 – 14 oz can sweetened condensed milk
☐ 1 tsp cinnamon
☐ ½ tsp ground ginger
☐ ½ tsp ground nutmeg

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## Week 1 Ingredient List

### Flaky Pie Crust
- 1 1/4 cups all-purpose flour
- 1/4 tsp salt
- 1/2 cup butter, frozen and grated on a box grater, then refrozen
- 1/4 cup ice water

### Flaky Sweet Pie Crust
- 1 1/4 cups all-purpose flour
- 1 tbsp sugar
- 1/8 tsp salt
- 1/2 cup butter, frozen and grated on a box grater, then refrozen
- 1/4 cup ice water
Week 2 Ingredient List

*Will need to have Flaky Pie Crust for this class

Chicken Pot Pie Individual Hand Pies:

☐ 3x batch of “Flaky Pie Crust”
☐ 6 tbsp unsalted butter, divided
☐ 1 cup celery, small dice
☐ 1 cup carrots, small dice
☐ 1 cup yuixon potato, small dice
☐ 2 cups yellow onion, small dice
☐ 1/4 tsp dried thyme
☐ 1/4 tsp dried rosemary
☐ 1/2 tsp kosher salt
☐ 1 cup frozen peas
☐ 2 cups cooked chicken, diced
☐ 1/2 cup all-purpose flour
☐ 3 cups low-sodium chicken stock
☐ 1 egg, beaten with 1 tbsp water (egg wash)
Week 3 Ingredient List

*Will need to have Sweet Flaky Pie Crust for this class

Apple Pie:

- 2X “Flaky Sweet Pie Crust”
- 1/2 cup unsalted butter
- 3 tbsp all-purpose flour
- 1/4 cup water
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 6 medium granny smith apples, peeled, cored and sliced
- 2 medium fuji apples, peeled, cored and sliced
Week 4 Ingredient List

Graham Cracker Pie Crust:
☐ 1 1/2 cups graham cracker crumbs (from about 10 full crackers) ground fine
☐ 5 tbsp unsalted butter, melted
☐ 1/3 cup sugar

Pumpkin Pie:
☐ 1X “Graham Cracker Pie Crust”
☐ 1—15oz can pumpkin puree
☐ 1—14oz can sweetened condensed milk
☐ 2 eggs
☐ 1 tsp ground cinnamon
☐ 1/2 tsp ground ginger
☐ 1/2 tsp ground nutmeg
☐ 1/2 tsp salt