

Make the Pizza Dough ahead of time! 1.5-2 hours ahead of class time! If your kitchen is warm, 1.5 hours is probably plenty, but if your kitchen runs cooler, I recommend a 2-hour pizza dough rise time.

Critical ingredients:

- 1 can sweetened & condensed milk
- 2 eggs
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Cooking Class Agenda:

Sweet Pies:

1. Preheat the oven to 350°F
2. Make pie dough:
  - a. Traditional:
    - i. 1c flour
    - ii. ½ t salt
    - iii. 3T butter, sliced ~ 1cm thick
    - iv. Bowl of ice water (we'll add about 3T)
    - v. Pulse together using a food processor, mixer, or fork, then press together with hands, wrap in plastic wrap and refrigerate ~10 minutes
  - b. Graham cracker
    - i. 1 packet of graham crackers (8-9 full sheets)
    - ii. 5T melted butter
    - iii. 1/4c sugar
3. Prep the flavor filling - start with the ingredients listed for your desired pie flavor
  - a. Chocolate
    - i. 2c chocolate chips
    - ii. double boil the chocolate chips until fully melted. The steps for that are:
      1. Put the ingredients in a mid-size metal (preferred) or pyrex glass bowl
      2. Bring a saucepan of water to a boil. The selected bowl should fit in the saucepan but not fall in.
      3. Put the bowl on the water (the water doesn't have to be boiling yet), and stir the contents as they melt.
  - b. Lemon
    - i. 1/2c lemon juice (~2 lemons) \*note, this is the ratio for 1 can of sweetened & condensed milk, but the pie turns out just a little thin. Ideal ratios are 1.5 cans s&c milk, 3 egg yolks, and 2/3c lemon juice
  - c. Peanut Butter
    - i. 4oz (½ bar) cream cheese
    - ii. 1/2c creamy peanut butter
4. Take a brief intermission from the filling to roll out the dough and put it in the oven for ~7minutes as we finish the filling. Ideally, put a little rice on top of the dough to keep the dough from rising/ballooning

5. Make the rest of the filling - now that you have the desired flavor in a smooth/liquid state, we'll add the other ingredients. For best results, do this over a double boiler - see instructions under the chocolate flavor instructions. In my experience, a little warmth makes the ingredients meld together more smoothly. Add the ingredients below and mix thoroughly until smooth. A handheld electric mixer is the easiest and fastest, but a whisk will work too and will result in a nice wrist workout.
  - a. 1 can sweetened & condensed milk
  - b. 2 egg yolks
6. Pour the warm contents into the warm pie dough. Bake for ~20-25 minutes until the contents are only slightly jiggly. Cool on the counter then refrigerate if you aren't eating it immediately.
7. Fancy addition and use of the egg whites - a creamy meringue topping!
  - a. Ingredients:
    - i. 2 egg whites (absolutely no yolk)
    - ii. 1/2c sugar
    - iii. 1/8t cream of tartar (if you don't have it, don't sweat it)
    - iv. 1t vanilla
  - b. Keep using the double boiling technique, and in a warm, super-clean bowl (absolutely no grease, and please no water either), mix the 2 egg whites with an electric hand mixer (for anyone who doesn't have an electric mixer, just cut your losses and make an eggwhite omelet tomorrow. Making meringue stiff and smooth like it needs to be by hand will result in wrist muscles the size of tennis balls and you'll still be whisking in another 3 hours).
  - c. After about 2 minutes to get the eggwhites a bit stiff, start adding the sugar 1T or less at a time. Keep mixing on high speed and mix for at least 30 seconds between each addition of sugar
  - d. Add the cream of tartar
  - e. Check the consistency - we're aiming for soft, fluffy, somewhat stiff peaks when you lift the stopped beaters upwards. Also pinch a bit between your fingers and if it is grainy, you need to mix it some more
  - f. Add the vanilla and beat a little more
  - g. Spoon onto the cooled pie. Use the back of the spoon to make waves and ripples on the top
  - h. Put the pie in the oven on broil for 1-2 minutes. WATCH IT LIKE A HAWK. The moment it starts to brown, take it out, because if you blink more than about 10 times, it will be black!
  - i. Refrigerate again if it's still not time to eat this magical pie!

While desert is baking, let's decorate our Pizza Pies! Step 1 should be done before the Pie class

Savory Pizza Pies:

1. AHEAD OF TIME: Make the dough
  - a. 2/3c warm water
  - b. 1/4oz (1 packet) dry yeast

- c. 1tsp sugar
  - d. Mix lightly with a fork, then let this mixture stand for about 5 minutes until it is foamy.
  - e. 1 3/4c flour
  - f. 1 1/4t salt
  - g. 1T olive oil
  - h. Knead the dough in the bowl or on the counter with your hands for about 5 minutes then place it in an oiled bowl and cover with a damp towel to rise for about 2 hours
2. Decoration time!
- a. Sauce ideas:
    - i. Marinara sauce
    - ii. Mushroom alfredo sauce
    - iii. Pesto
    - iv. Marinara with curry paste and coconut milk
    - v. Garlic oil with a drizzle of balsamic
    - vi. Nutella
  - b. Topping Ideas:
    - i. Mozzarella Cheese!
    - ii. Pepperoni
    - iii. Peppers
    - iv. Tomatoes
    - v. Mushrooms
    - vi. Sausage
    - vii. Pineapple?
    - viii. Mint
    - ix. Corn <- a surprisingly addicting addition
    - x. Red onions
3. After taking out the sweet pie and heating the oven to 475°F, bake for about 15-20 minutes