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*The Baker’s Dozen: Recipes from the CIA’s Apple Pie Bakery Café*

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**The CIA’s Hudson Valley Apple Pie**

**Ingredients**

**Pie Dough:**
- 5½ ounces (1 stick plus 3 tbsp) soft unsalted butter
- 5 ounces (¾ cup) vegetable shortening
- 3⅓ cups pastry flour
- 1 tsp salt
- ½ cup ice water, plus additional if needed

**Pie Filling:**
- 1⅓ lbs Granny Smith apples, peeled, cored, and thinly sliced (about 5 cups)
- 1⅓ lbs Golden Delicious apples, peeled, cored, and thinly sliced (about 5 cups)
- 1 tbsp fresh lemon juice
- Pinch salt
- ¼ cup packed light brown sugar
- 6 tbsp granulated sugar
- ¼ tsp ground cinnamon
- ⅛ tsp ground nutmeg
- 2 ounces (½ stick) unsalted butter, melted
- 2 tbsp quick-cooking tapioca
- 1 tbsp plus 2 tsp cornstarch
- 1 large egg beaten with 1 tbsp water for egg wash
- ⅓ cup sugar heated with ¼ cup water to dissolve sugar for sugar syrup

**Method**

**For Pie Crust:**

1. Beat the butter and shortening in the large bowl of an electric mixer until blended. Transfer the mixture to a piece of plastic wrap and form into a flat disc about 1 inch thick. Freeze firm.

2. Put the flour and salt in a large bowl. Grate the frozen butter mixture. Working quickly and using your fingertips, rub the butter and flour together until the mixture looks mealy and the flour is coated with shortening. Add the water, stirring constantly, until a dough forms that holds together. Add additional water by tablespoonfuls if necessary.

3. Turn the dough out onto a lightly floured rolling surface. With the heel of your hand, push the dough down and forward against the rolling surface about 6 times until the dough looks smooth. Form into 2 disks, wrap in plastic wrap, and refrigerate for at least 30 minutes.

**For Apple Filling:**

1. Preheat the oven to 475°F.

2. In a large bowl, mix the apple slices and lemon juice together. In a small bowl, mix the salt, brown sugar, granulated sugar, cinnamon, and nutmeg together. Mix half of the sugar mixture into the apples. Stir in the melted butter.

3. Spread into a single thickness on a baking sheet with 1-inch high sides and bake for about 18 minutes until the juices caramelize and most are evaporated, stirring once. Cool thoroughly. Mix the remaining sugar mixture, tapioca, and cornstarch into the apples.

4. Reduce the oven temperature to 375°F.

5. On a lightly floured surface, roll one disk of pie dough into a circle about 4 inches wider than the bottom of the pie pan. Press the dough into the pie pan. Trim the edges. Put the cooled apple filling in the crust. Roll out the second disk of dough and drape it over the apples. Press the bottom and top dough together firmly to seal. Trim to ½-inch overhang and flute the edges.

6. Brush with egg wash and bake for about 50 minutes until the crust is golden brown.

7. Increase the oven temperature to 450°F. Brush the top crust with the sugar syrup. Bake until the syrup caramelizes, about 7 minutes.

*Makes one 10-inch pie*

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### Tiramisu

**Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 egg</td>
<td>1 cup espresso</td>
</tr>
<tr>
<td>6 egg yolks</td>
<td>½ cup Kahlua</td>
</tr>
<tr>
<td>1½ cups sugar</td>
<td>48 ladyfingers</td>
</tr>
<tr>
<td>1 tsp vanilla extract</td>
<td>¼ cup cocoa powder</td>
</tr>
<tr>
<td>¾ cups mascarpone cheese</td>
<td>2 tbsp powdered sugar</td>
</tr>
<tr>
<td>3 egg whites</td>
<td></td>
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</tbody>
</table>

**Method**

1. Whip the egg, egg yolks, 1 cup of the sugar, and the vanilla together in a large stainless steel bowl over simmering water for about 3 to 4 minutes, or until the volume nearly doubles and the mixture becomes a light lemon yellow.

2. Transfer the egg and sugar mixture to the bowl of an electric mixer and beat on high speed until the mixture has cooled to room temperature, about 8 to 10 minutes. Add the mascarpone and blend on low speed until very smooth, about 2 to 3 minutes. Scrape the sides and bottom of the bowl to blend evenly.

3. Beat the egg whites with the remaining sugar in a clean bowl to medium-stiff peaks, about 5 to 6 minutes. Fold the beaten egg whites into the mascarpone mixture in two additions. Refrigerate until needed.

4. Combine the espresso and Kahlua to make a syrup. Place a layer of ladyfingers in a 2½-quart bowl. Moisten the ladyfingers well with the syrup and dust evenly with cocoa powder. Top with a 1-inch-thick layer of the mascarpone filling. Repeat layering in this sequence until the bowl is full, ending with a layer of filling.

5. Dust the entire surface of the cake with cocoa power and powdered sugar. Chill thoroughly before serving.

**Note:** For a contemporary twist on the original, make the tiramisu in individual glasses.

Makes 8 servings

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**Bananas Foster Tartlets**

**Ingredients**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-2-3 Dough (recipe follows)</td>
<td>1</td>
</tr>
<tr>
<td>Pastry Cream (recipe follows)</td>
<td>½ cup</td>
</tr>
<tr>
<td>heavy cream</td>
<td>¼ cup</td>
</tr>
<tr>
<td>butter</td>
<td>6 tbsp</td>
</tr>
<tr>
<td>granulated sugar</td>
<td>¼ cup</td>
</tr>
<tr>
<td>lemon juice</td>
<td>1 tsp</td>
</tr>
<tr>
<td>dark or light rum</td>
<td>6 tbsp</td>
</tr>
<tr>
<td>banana liqueur</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>bananas</td>
<td>3</td>
</tr>
<tr>
<td>chopped toasted macadamia nuts</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

**Method**

1. On a lightly floured surface, roll the dough out to \( \frac{1}{8} \)-inch thickness. Cut eight 4-inch rounds out of the dough, and line eight greased 3-inch tartlet pans with the dough. (If you cannot get 8 rounds after rolling out the dough the first time, gather up the scraps, re-roll the dough to \( \frac{1}{8} \)-inch thickness, and cut out the needed rounds.) Trim any excess dough from the tartlet pans.

2. Line the dough with 4-inch squares of parchment paper and fill the bottom of the tartlet pans with dried beans or pie weights. Chill the dough for 10 minutes in the refrigerator before baking.

3. Preheat oven to 350°F.

4. Bake the tartlets for 12 minutes, or until par baked. Remove the beans and the parchment paper and return the tartlet shells to the oven for 5 minutes, or until the shells are golden brown. Allow the shells to cool to room temperature.

5. Whip the pastry cream until smooth if it has been refrigerated. Whip the heavy cream to soft peaks. Combine the pastry cream with the whipped cream, and spoon the mixture into the tartlet shells, filling each \( \frac{3}{4} \) full. Refrigerate the shell, covered, until ready to use.

6. Heat the butter in a medium-sized skillet over medium-high heat. Add the sugar and cook until the sugar has started to darken slightly. Add the lemon juice and swirl it into the butter mixture.

7. Remove the pan from the heat, and pour in the rum and the banana liqueur. Return the pan to the heat and bring to a simmer. (If desired, you can “flame” the rum with a match.) Keep warm.

8. Preheat a gas grill to high. If you are using a charcoal grill, build a fire and let it burn down until the coals are glowing red with a light coating of white ash. Spread the coals in an even bed.

9. Peel the bananas and cut into rounds or on the diagonal about \( \frac{1}{2} \) inch thick.

10. Grill the bananas until just softened, about 1 to 2 minutes, basting with the sauce once.

11. Divide the bananas evenly among the tartlet shells, shingling the bananas, if desired. Drizzle the remaining sauce over the bananas. Garnish with toasted macadamia nuts and serve immediately.

Makes 8 servings

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1-2-3 Dough

Ingredients
1 cup softened butter
½ cup granulated sugar
¾ tsp vanilla extract
1 egg
½ tsp grated lemon zest
3 cups all-purpose flour

Method
1. Cream together the butter, sugar, and vanilla extract by hand or on medium speed using the paddle attachment of an electric mixer until very light and fluffy, about 5 minutes.
2. Add the egg and beat until fully incorporated, scraping down the sides as necessary.
3. Add the lemon zest and flour, and mix until just incorporated.
4. Shape the dough into a disk and chill in the refrigerator for 1 hour before using.

Makes enough for 8 tartlets

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**Pastry Cream**

**Ingredients**
- 4 cups milk
- 1 cup granulated sugar
- 2/3 cup cornstarch
- 6 eggs
- 1 tbsp vanilla extract
- 6 tbsp butter

**Method**
1. Combine the milk with half the sugar in a saucepan and bring to a boil.
2. Combine the remaining sugar with the cornstarch, add the eggs, and mix until smooth.
3. Temper the egg mixture into the hot milk and bring to a full boil, stirring constantly.
4. Remove from the heat and stir in the vanilla and butter. Transfer to a clean container, place a piece of plastic wrap directly on top of the pastry cream, and let cool. Store any unused cream in a covered container in the refrigerator; cool thoroughly before storing.

*Makes 4 cups*

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