



“An Apple for the Teacher” Class Preparation

Equipment: These are the tools that will be needed to complete this class. I am including links to my favorites, but whatever you have at home will do. If you do not have something, reach out and ask me before buying. There is frequently a way to do the job without a specific tool.

Chef's knife	Ladle
Pie Pan	Mixing bowls (variety of sizes)
Cutting Board	Whisk
Sheet pan	Measuring spoons
4-6 qt. pot	Measuring cups, liquid and dry
Blender with a small blender cup if possible	

Prep: This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. The video above on this class page will illustrate exactly what to do.

- Prior to class, please roast 2 ½ - 3 lbs of winter squash as per the video. It can be any variety you like, butternut, acorn, delicata or kabocha. Prepare this at least an hour in advance of class so that it has time to cool completely.
- Wash all produce prior to class.
- Have all equipment out and ready to use for class.
- For more recommendations on my favorite equipment visit “[My Favorite Products](#)” on the [Cook Colorful](#) website.