



Welcome to the King Arthur Baking School's Virtual Biscuits and Scones class. In this 90-minute class, you'll learn the secrets to producing tender, melt-in-your-mouth buttermilk biscuits and cream scones, including the role of chemical leaveners and tips on storage and stocking your freezer. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 540 grams (4 1/2 cups), plus more for dusting work surface

Baking powder: 4 1/2 teaspoons

Salt: 1 teaspoon

Granulated sugar: 5 teaspoons

Unsalted butter: 85 grams (6 tablespoons), cold

Buttermilk: 177 grams (3/4 cup) or 177 grams milk + 2 1/4 teaspoons vinegar

Currants: 85 grams (1/2 cup) or other add-ins such as dried fruit, chocolate chips, nuts, diced ham, grated cheese, etc.

Heavy Cream: 354 grams (1 1/2 cups)

Sparkling sugar (optional)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Bowl: 1 medium

Pastry blender (optional)

Mixing spoon or spatula (or bowl scraper)

Ruler (optional)

Round cutter or chefs' knife

Baking sheets with parchment paper or silicone baking mats: 2

Pastry brush (optional)