



**Welcome to the King Arthur Baking School's Virtual Biscuits and Scones class. In this 60-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)