



# Biscuits & Scones

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. All recipes used in class will be in an attachment in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, [bakingeducation@kingarthurbaking.com](mailto:bakingeducation@kingarthurbaking.com). All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

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## INGREDIENTS *(total amount needed for the class)*

- Unbleached All-Purpose Flour: 540g (4 ½ cups), plus more for dusting work surface*
- Baking powder: 4 ½ teaspoons*
- Salt: 1 teaspoon*
- Sugar: 5 teaspoons*
- Unsalted butter: 85g (6 tablespoons), cold*
- Buttermilk: 177g (¾ cup) or 177g milk + 2 ¼ teaspoons vinegar*
- Chocolate chips: 85g (½ cup) or other add-ins such as dried fruit, nuts, diced ham, grated cheese, etc.*
- Heavy Cream: 354g (1 ½ cups)*
- Sparkling sugar (optional)*

## EQUIPMENT

- Scale (preferred) or measuring cup set*
- Measuring spoons*
- Liquid measuring cup*
- Mixing bowls: assorted sizes*
- Pastry blender (optional)*
- Mixing spoon or spatula (or bowl scraper)*
- Round cutter or chefs' knife*
- Baking sheets with parchment paper or silicone baking mats: 2*
- Pastry brush (optional)*



# Buttermilk Biscuits

YIELD: 4-6 BISCUITS

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## INGREDIENTS

- 240g (2 cups) King Arthur Unbleached All-Purpose Flour
  - 2 ½ teaspoons baking powder
  - ½ teaspoon salt
  - 2 teaspoons sugar
  - 85g (6 tablespoons) cold unsalted butter, cut into ½" cubes
  - 177g (¾ cup) buttermilk
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## DIRECTIONS

1. Preheat oven to 425°F/220°C.
2. In a medium bowl, combine the flour, baking powder, salt, and sugar.
3. Cut in the butter until it is worked down to very small pieces.
4. Add the buttermilk, stirring to form a shaggy dough.
5. Fold the dough over itself a few times while still in the bowl to pick up any dry bits.
6. Turn the dough out onto a very lightly floured surface.
7. Pat the dough to 1" thick.
8. Cut portions with a biscuit cutter or a sharp knife.
9. Place the biscuits on a parchment-lined baking sheet about 2" apart.
10. Bake the biscuits for 15 to 18 minutes, or until golden brown and baked through.
11. Store biscuits covered at room temperature up to 3 days or freeze up to 1 month. Thaw biscuits before serving. If desired, biscuits may be rewarmed in a preheated 350°F/175°C oven for 5 to 8 minutes or until heated through.



# Cream Scones

**YIELD: 8 SCONES**

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## INGREDIENTS

- 300g (2 ½ cups) King Arthur Unbleached All-Purpose Flour
  - 2 teaspoons baking powder
  - ½ teaspoon salt
  - 1 tablespoon sugar
  - 85g (½ cup) chocolate chips or other add-ins
  - 354g (1 ½ cups) cold heavy cream
  - Sparkling sugar, for garnish (optional)
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## DIRECTIONS

1. Preheat oven to 400°F/200°C.
2. Combine the flour, baking powder, salt, and sugar in a large bowl.
3. Stir in the currants or other add-ins.
4. Add the cream, mixing until the dough holds together without crumbling. Drizzle in a little additional cream, if needed.
5. Turn the dough out of the bowl and onto a lightly floured surface.
6. Fold the dough onto itself to incorporate any dry bits.
7. Form the dough into a round disk about 6" in diameter.
8. Cut the dough into 8 even wedges. Separate the wedges, then brush the top of the scones lightly with a little cream.
9. Sprinkle with sparkling sugar, if desired.
10. Bake the scones on a parchment lined baking sheet for 15 to 18 minutes, until lightly browned.
11. Store scones covered at room temperature up to 3 days or freeze up to 1 month. Thaw scones before serving. If desired, scones may be rewarmed in a preheated 350°F/175°C oven for 5 to 8 minutes or until heated through.