



Blueberry Coffee Cake and English Muffins

- 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. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be 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. 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.

INGREDIENTS (total amount needed for the class)

King Arthur Unbleached All-Purpose Flour: 665 grams (5 1/2 cups)

Granulated sugar: 280 grams (1 3/8 cups)

Brown sugar: 35 grams (1/8 cup + 1 tablespoon)

Salt: 2 teaspoons

Baking powder: 1 1/4 teaspoons

Instant yeast: 3/4 teaspoons

Cinnamon: 2 teaspoons

Cornmeal: 35 grams (1/4 cup)

Vanilla: 1 teaspoon

Sour cream: 85 grams (1/4 cup + 2 tablespoons), at room temperature

Milk: 277 grams (1 1/4 cups), at room temperature

Eggs: 2, large, at room temperature

Unsalted butter: 219 grams (1 cup), at room temperature

Blueberries: 255 grams (1 1/2 cup), frozen (partially thawed) or fresh

Water: 105 grams (3/8 cup + 1 tablespoon), warm



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand or hand mixer with paddle attachment, recommended

Mixing bowls, assorted sizes

Mixing spoon

Rubber spatula

Bench scraper and bowl scraper, recommended

Plastic wrap

Parchment paper

Non-stick pan spray

Griddle or skillet or large pan (if you wish to griddle English Muffins)

Sheet pan (if you wish to bake English Muffins)

8 English Muffin rings

9" round or square cake pan

Cooling rack