



Welcome to the King Arthur Baking School's Virtual Bread 101 class. Overcome yeast anxiety forever as you plunge your hands into dough and learn to mix and knead bread that is successful every time. Please note that although the class is 2.25 hours, the total recipe time is 3.5 hours. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. **Any prep work to be done before class is highlighted in yellow.** We look forward to baking with you!

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

Unbleached All-Purpose Flour: 680 grams (5 2/3 cups), plus more for dusting work surface

Dry milk powder: 35 grams (1/4 cup) (optional)

Granulated sugar: 12 grams (1 tablespoon)

Instant Yeast: 7 grams (2 1/4 teaspoons)

Salt: 12 grams (2 teaspoons)

**Unsalted butter: 28 grams (2 tablespoons), room temperature** or 25 grams (2 tablespoons) vegetable oil

Water (or milk, if not using dry milk powder): 474 grams (2 cups)

Non-stick baking spray (or butter/oil for greasing pans)

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowl: 1 large

Mixing spoon (or plastic bowl scraper)

Bench knife (optional)

Bowl cover (plastic wrap, towel, etc.)

8 1/2" x 4 1/2" loaf pan

Baking sheet with parchment paper or silicone baking mat