



BAKING SCHOOL

On-Demand

BREAD BAKING BASICS

THE FUNDAMENTALS OF EXCELLENT BREAD

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:
Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all. Our employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

**100% EMPLOYEE OWNED.
COMMITTED TO QUALITY.**





Baking School On-Demand

**BREAD BAKING BASICS:
THE FUNDAMENTALS OF EXCELLENT BREAD**

TABLE OF CONTENTS

TOOLS CHECKLIST	4
PITA BREAD	5
PAIN DE MIE	6
SUPER SEED LOAF	7
CIABATTA	8-9
GIANT STICKY BUN	10-11



TOOLS CHECKLIST

MIXING DOUGH:

- SCALE
- MIXING BOWLS
- BENCH KNIFE
- BOWL SCRAPER
- MEASURING SPOONS
- WOODEN SPOON OR DOUGH WHISK
- BOWL COVERS
- STAND MIXER WITH DOUGH HOOK
- FINE-MESH SIEVE

SHAPING AND PROOFING:

- ROLLING PIN
- RIMMED BAKING SHEET
- BAKING SHEET COVER
- PARCHMENT PAPER
- TAPE MEASURE OR RULER
- 13" x 4" PULLMAN PAN
- 8½" x 4½" LOAF PAN
- 9" ROUND OR SPRINGFORM PAN
- NONSTICK SPRAY
- WHISK
- OFFSET SPATULA
- PIZZA WHEEL OR SHARP KNIFE

BAKING AND FINISHING:

- BAKER'S PEEL OR RIMLESS BAKING SHEET
- TONGS
- BAKING STONE OR STEEL
- DIGITAL THERMOMETER
- INFRARED THERMOMETER
- COUCHE OR LARGE KITCHEN TOWEL
- CAST IRON PAN OR PAN WITH LAVA ROCKS
- OVEN MITTS
- COOLING RACK
- LARGE SERVING PLATTER
- LARGE PLASTIC BIN

Pita Bread

YIELD: EIGHT 7" PITAS

- It's always a thrill to watch a piece of dough inflate into a magnificent pita balloon. These versatile breads can be made in the oven or on the stovetop (see variation below), and while they'll keep for up to 2 days and can be frozen for longer storage, it's hard to beat the experience of tearing into a warm pita.

TIME

- **Hands-on:** 50 minutes
- **Bake:** 3 to 4 minutes
- **Total time:** about 2¼ hours

INGREDIENTS

360g (3 cups) King Arthur Unbleached All-Purpose Flour
9g (1½ teaspoons) table salt
8g (2 teaspoons) granulated sugar
6g (2 teaspoons) instant yeast
241g (1 cup plus 1 tablespoon) water, warm
25g (2 tablespoons) olive oil

INSTRUCTIONS

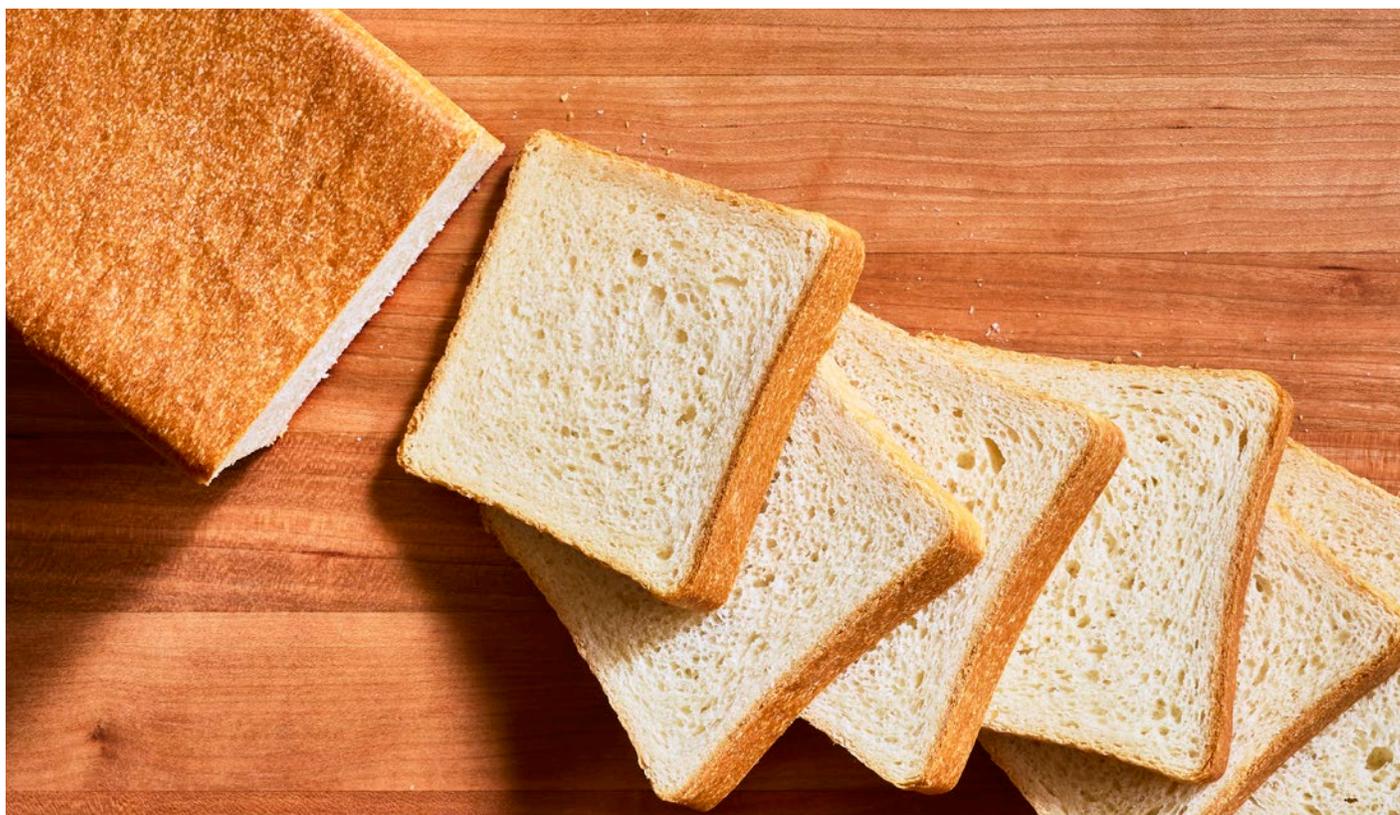
1. **To make the dough:** In a medium bowl, combine the flour, salt, sugar, and yeast. Add the water and oil, mixing with the handle of a wooden spoon to form a cohesive, slightly sticky dough.
2. On a lightly floured surface, knead the dough by hand until smooth and springy, about 5 minutes.

3. Place the dough back in the bowl, cover, and let rest until noticeably puffy, about 1 hour. Meanwhile, arrange a rack in the top third of the oven and preheat the oven to 500°F with a baking stone or steel on the center rack.
4. **To divide and preshape:** Transfer the dough to a lightly floured surface. Gently pat the dough into a flat round, then divide it into eight equal portions (each about 81g).
5. Gently preshape each piece of dough into a round, then cover and let rest at room temperature for 15 minutes.
6. On a lightly floured surface, roll out each piece of dough into a 7" round about ¼" thick. Place two pieces of rolled-out dough on a lightly floured baker's peel or an inverted baking sheet, then load them into the oven by sliding the pita off the peel onto the preheated baking stone or steel.
7. **To bake:** Bake until the pitas have puffed and the tops look set (they will not take on much color), 3 to 4 minutes. Using tongs or a peel, carefully remove the pitas from the oven. Stack the baked pitas on a clean kitchen towel, wrapping them to cover. This keeps the pitas pliable and warm.
8. **Storage information:** Eat warm or cool completely before storing them in an airtight container at room temperature for up to 2 days. Freeze for longer storage.

VARIATION: STOVETOP PITA

Make and roll the dough as directed. Preheat a dry 8"- or 10" cast iron skillet over medium-high heat for 7 to 10 minutes, or until the surface temperature is about 450°F. If your cast iron skillet smokes slightly when preheating, turn on your stove's fan or open a window when making this recipe. Carefully place one pita in the pan and cook 1½ to 2 minutes per side. The pita may not puff completely using this method since you only have heat coming from one side, but the pita will be equally delicious.





Pain de Mie

YIELD: ONE 13" x 4" LOAF (PULLMAN PAN)

- This yields a perfectly square-edged oversized loaf, with a tender, tight crumb and thin, soft crust: in other words, the quintessential white bread of our childhood dreams. Because this dough is enriched with butter, it can't be effectively mixed by hand; you'll need a stand mixer to properly develop the dough and incorporate the fat.

TIME

- **Hands-on:** 15 minutes
- **Bake:** 35 min
- **Total time:** about 3 hours

INGREDIENTS

690g (5 ¼ cups) King Arthur Unbleached All-Purpose Flour
14g (2 ½ teaspoons) table salt
12g (1 tablespoon) granulated sugar
9g (1 tablespoon) instant yeast
78g (5 tablespoons plus 1 ½ teaspoons) unsalted butter, at room temperature
227g (1 cup) milk, warm; whole preferred
227g (1 cup) water, warm

INSTRUCTIONS

1. **To make the dough:** In a stand mixer bowl, combine all the ingredients and, using the dough hook attachment, mix on medium-low speed for 1 to 2 minutes until a shaggy dough forms.
2. Scrape down the bowl as needed, then increase the speed to medium and mix until the dough is smooth and elastic, 3 to 5 minutes more.
3. Cover and let the dough rise at room temperature until very puffy and doubled in size, 1 to 1 ½ hours.
4. Grease a 13" x 4" Pullman loaf pan and the lid with nonstick spray.
5. **To shape the dough:** Lightly flour a work surface, then use a plastic bowl scraper to ease the dough out of the bowl onto the work surface. Gently deflate the dough, then press it into a 13" x 10" rectangle with one of the long sides facing you.
6. Shape into a log by folding the top third of the dough toward the center, then press to seal. Fold the short sides toward the center slightly, then flatten into an even layer. Starting from the top, gently roll the dough toward you to form a 13" long log and pinch or press the seam to seal. Place it seam-side down in the prepared pan.
7. Cover with the pan lid and let rise at room temperature until it is about 1" below the top edge of the pan, about 40 minutes. Meanwhile, preheat the oven to 400°F.
8. **To bake:** Bake the loaf with the lid on for 30 minutes. Then carefully remove the lid and continue baking until the crust is golden brown and the internal temperature reaches at least 200°F, an additional 5 minutes.
9. Remove the loaf from the oven and immediately turn it out of the pan and onto a rack; doing this right away helps the bread come out of the pan easily and preserves the crust. The bread can be eaten as soon as it has cooled but slices best after resting for a day.

Super Seed Loaf

YIELD: ONE 8 ½" x 4 ½" LOAF

- For this hearty bread, use the seed and grain mix we suggest or your favorite combination of grains, finely chopped nuts, and seeds for the soaker (you'll need about 113g or ¾ cup total). We rinse the quinoa because its outer layers are covered with saponin (a plant-derived organic chemical), which has a bitter taste that's removed by rinsing.

TIME

- **Hands-on:** 20 minutes (using mixer) or 30 minutes (by hand)
- **Bake:** 40 minutes
- **Total time:** about 4 ½ hours

INGREDIENTS

Soaker

24g (2 tablespoons) quinoa
24g (¼ cup) old-fashioned rolled oats
21g (2 tablespoons) yellow cornmeal
20g (2 tablespoons) flaxseeds (brown, golden, or a combination)
10g (1 tablespoon) poppy seeds
10g (1 tablespoon) sesame seeds (white, black, or a combination)
3g (½ teaspoon) table salt
170g (¾ cup) boiling water (212°F)

Dough

225g (1¾ cups plus 2 tablespoons) King Arthur Unbleached Bread Flour
212g (1¾ cups plus 2 tablespoons) King Arthur Whole Wheat Flour
6g (2 teaspoons) instant yeast
6g (1 teaspoon) table salt
42g (2 tablespoons) honey*
25g (2 tablespoons) olive oil
170g (¾ cup) water, warm

*For a vegan bread, use maple syrup in place of honey.

INSTRUCTIONS

- To make the soaker:** Rinse the quinoa by placing it in a fine-mesh sieve and running it under cool water for 20 to 30 seconds. Press on the quinoa to release any excess water. In a medium bowl, combine the rinsed quinoa, oats, cornmeal, flaxseeds, poppy seeds, sesame seeds, and salt. Add the boiling water, stirring to combine. Set the mixture aside to cool slightly and allow the grains and seeds to hydrate and absorb most of the water, about 20 minutes.
- To make the dough:** In a stand mixer bowl, combine the soaker, bread flour, whole wheat flour, yeast, salt, honey, olive oil, and water. Using the dough hook attachment, mix on medium-low speed until no dry patches of flour remain and a slightly sticky dough forms, about 2 minutes. Cover and let rest for 15 minutes. Continue mixing with the dough hook on medium speed until a tacky, springy dough that cleans the sides of the bowl forms, about 5 minutes. Cover and let rise at room temperature until puffy but not necessarily doubled in volume, about 1½ to 2 hours.

Alternatively, in a large bowl, combine the soaker, bread flour, whole wheat flour, yeast, salt, honey, olive oil, and water and mix with the handle of a wooden spoon until no dry patches of flour remain and a slightly sticky dough forms. Cover and let rest for 15 minutes. Turn the dough out onto a lightly floured surface and knead until a tacky, springy dough forms, about 8 minutes. Return the dough to the bowl, cover, and let rise at room temperature until puffy but not necessarily doubled in volume, about 1½ to 2 hours.
- To shape the loaf:** Grease an 8 ½" x 4 ½" loaf pan with nonstick spray. Lightly flour a work surface, then use a plastic bowl scraper to ease the dough out of the bowl onto the work surface.
- Gently deflate the dough and pat it into a 12" x 8" rectangle. Shape the dough into a log by bringing the short sides toward the center, overlapping them slightly. Flatten the dough into an even layer, then starting from the top, gently roll the dough toward you to form a log and pinch the seam to seal.
- Place the dough seam-side down in the prepared pan. Cover and let rise at room temperature until the loaf crowns about 1" over the edge of the pan, 45 to 60 minutes. Toward the end of the rising time, preheat the oven to 375°F.
- To bake:** Bake until the top is golden brown and the internal temperature reaches at least 190°F, about 40 minutes.
- Remove the loaf from the oven and immediately turn it out of the pan and onto a rack; doing this right away helps the bread come out of the pan easily and preserves the crust. Let cool completely before slicing.





Ciabatta

YIELD: TWO LOAVES

- Because this is a high-hydration dough (80%), it's very slack, making it a bit tricky to work with; don't be discouraged if it's not perfect on your first try, as it will still taste great. Practice makes better! Generously coating the work surface (and the loaf) with flour will help prevent sticking; when you go to move the proofed loaves, use your hands like paddles, with all your fingers pressed together and hands held flat, moving quickly and decisively.

TIME

- **Hands-on:** 25 minutes
- **Bake:** 38 to 50 minutes
- **Total time:** about 21 hours

INGREDIENTS

Preferment

230g (1 ¼ cups plus 3 tablespoons) King Arthur Unbleached All-Purpose Flour
pinch of instant yeast
129g (½ cup plus 1 tablespoon) water, cold (55°F to 60°F)

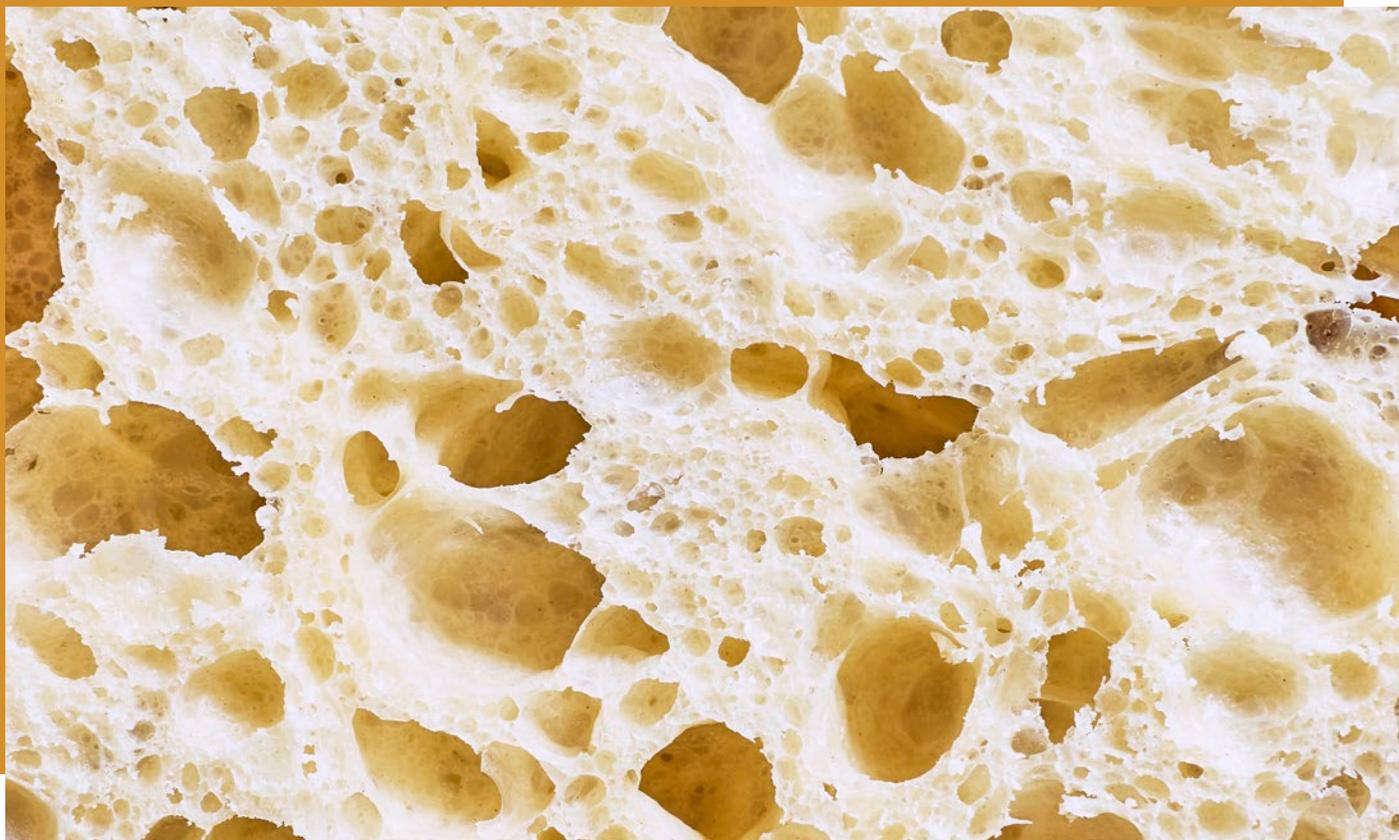
Dough

397g (1 ¾ cups) water, warm
428g (3 ½ cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour
13g (2 ½ teaspoons) table salt
2g (generous ½ teaspoon) instant yeast

INSTRUCTIONS

1. **Day 1:** Make the preferment: The evening before you want to bake, in a large bowl, combine the flour, yeast, and water and mix to form a dry, shaggy dough. The mixture will look like dry cheese curds and will not be cohesive.
2. Transfer the dough to an unfloured surface and knead until no dry patches of flour remain and a very stiff, cohesive dough forms. Although the surface of the dough may not be smooth, there should not be any lumps remaining in the dough itself.
3. Return to the bowl, cover, and let stand at room temperature overnight, 12 to 16 hours.
4. **Day 2:** Make the dough: Add the warm water to the preferment, then squeeze the preferment through your fingers to break it up.
5. Next, holding your hand in a clawlike position, vigorously mix the preferment into the water as best you can. The mixture will be very thin and slightly foamy with some pieces of preferment still visible.
6. Add the flour, salt, and yeast and mix well with the handle of a wooden spoon until no dry spots remain. Once you've mixed the dough, cover and let rest for 20 minutes.
7. Using a wet hand, perform 8 to 12 bowl folds or until the dough shows some resistance.
8. Round out the dough by cupping your hand and applying pressure toward the bottom of the dough, forcing it into the bottom and side of the bowl to create tension. Cover and let rest for 20 minutes.
9. Uncover and perform 6 to 8 bowl folds, or until the dough shows slightly more resistance than it did after the first round of folding.
10. Round out the dough and turn it seam-side down, then cover and let rest for another 20 minutes.

11. Using a wet hand, work around the outside edge of the dough to release it from the bowl. Perform 2 to 3 coil folds, or until the dough resists being stretched.
12. Round out the dough, cover, and let rest at room temperature until the dough is very puffy and some larger bubbles are visible, 1 to 1½ hours.
13. **To divide and shape the dough:** Generously flour a work surface, then generously dust the top of the dough with flour. Use a plastic bowl scraper to ease the dough out of the bowl onto the work surface. Dust the top of the dough with additional flour, then shape it into a 10" square by stretching and pushing the dough, working gently so you don't deflate the dough; those air bubbles are key to ciabatta's texture.
14. Using a bench knife or a knife, cut the dough in half to form two rectangles, each about 5" x 10" and 600g. Gently square off each rectangle.
15. Generously dust a couche or large kitchen towel with flour and set nearby. Generously flour your hands. Using your hands like paddles, with your fingers pressed together and hands flattened, carefully work your hands under the ends of one rectangle of dough to support it. Quickly and decisively lift the loaf and move it to the floured couche or towel.
16. Repeat with the second loaf, placing it alongside the first but spaced several inches apart. Lightly cover with a floured kitchen towel (floured side against the bread) or overturned plastic box (do not cover with plastic wrap, because it will stick to the dough) and let rise until the loaves are puffy and large bubbles appear, 45 to 60 minutes. Depending on the humidity level where you're baking, the loaves may form a slight dry crust on top during this time; this is normal.
17. Meanwhile, arrange racks in the center and bottom third of the oven and preheat the oven to 500°F with a baking stone or steel placed on the center rack and an empty cast iron skillet (or a cake pan filled with lava rocks) on the lower rack. If possible, adjust the stone and pan so that the skillet isn't directly under the stone, making it easier for steam to reach the baking bread.
18. Gently invert each loaf onto a sheet of parchment paper by working your lightly floured hands underneath each loaf, then rolling them over onto the parchment. Use the sides of your hands to square up the loaves as necessary.
19. Using a baker's peel or an inverted baking sheet to aid you, transfer the loaves (still on the parchment) into the oven, placing them on the stone or steel side by side, then pour about 227g (1 cup) of warm water into the skillet. Steam will billow from the pan upward to envelop the bread; be sure to wear good oven mitts to shield your hands and arms. Quickly close the oven door to trap the steam. Bake until deeply colored, 28 to 35 minutes. Turn the oven off, crack the oven door open, and leave the ciabatta in the oven for an additional 10 to 15 minutes. The loaves should feel light for their size.
20. Transfer to a rack to cool completely. Because of its crust-to-crumbs ratio, ciabatta dries out quickly, so it's best eaten the same day it's made, though leftover ciabatta can be toasted to restore its crust.



Giant Sticky Bun

YIELD: ONE 9" ROLL

- If you want to bake this in the morning and serve it fresh, get ahead by making the dough the evening before you want to bake. Spray a piece of parchment paper with nonstick spray, then spread the dough into a rough rectangle about $\frac{1}{2}$ " thick. Cover tightly and refrigerate overnight. In the morning, preheat the oven while you roll, fill, and shape the dough as described below.
- A staple in British kitchens, amber-colored golden syrup has a wonderful caramelized flavor, and because it's an invert sugar, the topping stays gooey, even hours (or days) after it's baked. If you can't find it, substitute an equal amount of light corn syrup.

TIME

- Hands-on: 50 minutes
- Bake: 30 minutes
- Total time: about 4½ hours

INGREDIENTS

Dough

275g (2¼ cups) King Arthur Unbleached All-Purpose Flour
25g (2 tablespoons) granulated sugar
12g (1 tablespoon plus 1 teaspoon) instant yeast
6g (1 teaspoon) table salt
1 large egg, at room temperature
84g (¼ cup plus 2 tablespoons) milk, warm; whole preferred
70g (¼ cup plus 1 tablespoon) water, warm
12g (1 tablespoon) olive oil
43g (3 tablespoons) unsalted butter, at room temperature

Topping

146g (½ cup plus 3 tablespoons) light brown sugar, packed
71g (5 tablespoons) unsalted butter, melted
63g (3 tablespoons) golden syrup or light corn syrup
57g (¼ cup) heavy cream
1.5g (¼ teaspoon) table salt
5g (1 teaspoon) King Arthur Pure Vanilla Extract
113g (1 cup) chopped pecans

Filling

160g (¾ cup) light brown sugar, packed
15g (2 tablespoons) King Arthur Unbleached All-Purpose Flour
0.75g (¼ teaspoon) table salt
57g (4 tablespoons) unsalted butter, melted





INSTRUCTIONS

- To make the dough:** In a stand mixer bowl, combine the flour, sugar, yeast, salt, egg, milk, water, and olive oil. Using the dough hook attachment, mix on low speed until a shaggy dough forms, about 1 minute. Scrape down the bottom and sides of the bowl, then increase the speed to medium-high and mix until the dough is smooth and elastic and cleans the sides of the bowl, about 7 minutes.
- Add the butter 1 tablespoon at a time, mixing on medium speed until the butter is completely incorporated before adding the next tablespoon. Once all the butter has been added, continue mixing the dough until it is shiny and smooth, 1 minute more.
- Cover the dough and let rise until puffy though not necessarily doubled in size, 1 to 1½ hours.
- To make the topping:** Spray the bottom and sides of a 9" round or springform pan with nonstick spray. In a medium bowl, combine the brown sugar, melted butter, golden syrup, heavy cream, salt, and vanilla, stirring until a soft paste with no lumps forms. Spread the topping into the prepared pan, then sprinkle the pecans evenly over the topping. Set aside.
- To make the filling:** In a medium bowl, combine the brown sugar, flour, and salt and whisk together, breaking up any lumps. Add the melted butter, water, and vanilla, mixing to form a soft, somewhat granular paste. Set aside.
- To shape the bun:** Line a rimmed baking sheet with parchment paper. Lightly dust a work surface with flour, then use a plastic bowl scraper to gently ease the dough out of the bowl onto the work surface. Using a rolling pin, roll the dough out into a 16" x 10" rectangle. If the dough resists stretching, cover it and set aside for a few minutes. This rest gives the gluten time to relax and will make it easier to continue rolling to the desired size. If the dough sticks to the work surface, add just enough flour to prevent sticking and employ the use of a bench knife or a plastic bowl scraper to ease the dough off the surface.
- Transfer the dough to the prepared baking sheet, cover, and let rest 15 minutes in the refrigerator. (Briefly chilling the dough will make it easier to shape.)
- Transfer the dough to a lightly floured work surface, gently rolling or stretching it into a 16" x 12" rectangle.
- Dollop the filling over the dough, then use a small offset spatula or silicone spatula to spread it in an even layer all over the dough to the edges. (If the filling has firmed up, heat it in the microwave in 5-second intervals until just soft enough to spread.)
- Using a pizza wheel or sharp knife, cut the dough in half lengthwise so that you have two 12" x 8" pieces. Gently maneuver your hands, a bowl scraper, or a bench knife under the edges of one piece of dough and place it filling-side up on top of the other piece of dough. You should now have a stacked 12" x 8" piece of dough/filling/dough/filling. Orient the rectangle so a long side is facing you.
- Using the pizza wheel or sharp knife, cut the dough crosswise into eight 1½"-wide strips.
- Starting at the end of one of the strips, loosely roll it up into a coil (as if you were rolling one cinnamon roll) and place it, flat-side down, in the center of the pan on top of the pecans. This piece will form the center of the giant sticky bun.
- Working with the remaining strips one at a time, pick each one up and gently wrap it, filling-side in, around the coiled center piece. Continue with the remaining strips, adding each new strip at the end of the previous one, gently pinching the ends together to seal as you go. Continue assembling this way until you have used all the strips. Be careful not to wrap the strips too tightly, as the dough will need some room to expand. There will be about ½" to 1" of space between the last strip of dough and the edge of the pan; this is normal.
- Cover and let rise in a warm place until puffy and when the dough is pressed with a lightly floured finger, a small indentation remains, 30 to 45 minutes. (If the dough has been chilled overnight, increase this time to 45 minutes to 1 hour.) Toward the end of the rising time, preheat the oven to 350°F and arrange a rack in the center. Line a rimmed baking sheet with parchment paper.
- To bake:** Place the sticky bun pan on the lined baking sheet to catch any drips, then transfer to the oven (still on the baking sheet) and bake until the bun is well puffed, the top is golden brown, and the internal temperature is at least 205°F, about 30 minutes.
- Remove from the oven and transfer to a wire rack to cool in the pan for 5 minutes. Invert a large serving platter over the cake pan. Using oven mitts and holding the sheet pan in place over the cake pan, swiftly and decisively flip so the serving platter is now on the bottom and the cake pan is resting on top. Set the platter on your work surface, then slowly remove the cake pan. Some topping will trickle down the sides of the bun and pool at the bottom. Resist the urge to sneak a taste, as the topping is hot! Let the sticky bun cool for 30 minutes before slicing into wedges and serving.
- Storage information:** Any leftover sticky bun can be stored in an airtight container at room temperature for up to 2 days or frozen for longer storage. Thaw any frozen sticky bun, place on a heatproof plate, then heat in the microwave in 5- to 10-second intervals until warm or place on a parchment-lined baking sheet in a preheated 350°F oven until heated through, 5 to 8 minutes.



100% EMPLOYEE OWNED
100% COMMITTED TO QUALITY

KingArthurBaking.com