



Welcome to the King Arthur Baking School's Virtual Bread Principles and Practice class. The focus is bread in this 4-day comprehensive class on every aspect of bread baking for the home baker. There is extensive hands-on work in yeast breads, from basic bread through whole grains, sweetened breads, and French bâtards. 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! (Please scroll past equipment needs for recipes)

Day 1 Recipes: Basic Bread, Pita Bread

Day 2 Recipes: Tender Sweet Dough, Cinnamon Rolls

Day 3 Recipes: Whole Wheat Sandwich Bread, Multi-Grain Bread

Day 4 Recipes: French Bread, Buttermilk Scones

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 3000 grams (7 pounds), plus more for dusting work surface

King Arthur Whole Wheat Flour: 700 grams (7 cups)

King Arthur Bread Flour: 240 grams (2 3/4 cups + 1 tablespoon)

King Arthur Harvest Grains Blend: 40 grams (1/4 cup)

Salt: 10 teaspoons

Eggs: 6 large

Unsalted butter: 197 grams (14 tablespoons) total, **28 grams (2 tablespoons) room temperature for day 1**

Heavy cream: 78 grams (1/3 cup)

Buttermilk: 177 grams (3/4 cup)

Instant yeast: 75 grams (8 tablespoons)

Granulated sugar: 198 grams (1 cup)

Brown sugar: 106 grams (1/2 cup)

Confectioners' sugar: 227 grams (2 cups)

Nonfat dry milk powder: 91 grams (1 cup)

Baking powder: 2 teaspoons

Baking soda: 1/2 teaspoon

Vanilla extract: 30 grams (1 tablespoon)



Ground cinnamon: 2 teaspoons

Honey: 35 grams (1 1/2 tablespoons)

Currants (or other add-ins): 85 grams (1/2 cup)

Prepared poppy seed filling or jam of choice: 170 grams (1/2 cup)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls

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

9" x 9" baking pan

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Non-stick spray (or oil)

Sharp knife or bakers lame

Rolling pin

Ruler (optional)

Baking sheet with parchment paper or silicone baking mat

Thermometer

Bench knife (optional)

In this class we will be baking using steam. There are a few good options for how to achieve this in your home oven. Please see the class materials for more detailed information. Some tools and equipment you may need are listed below:

Baking stone or steel (preferred), or baking sheet

and

Some kind of oven safe cover-metal roasting pan with recessed handles or disposable roasting pan with a min of 4" depth

OR

Covered baker/Dutch oven/combo cooker