



# Baking School On-Demand

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**BRUNCH BAKES: BABKA, CINNAMON BUNS, AND BEYOND**

# 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.

# Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 227-year-old 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.





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## TOOLS CHECKLIST

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### ESSENTIAL

- LARGE MIXING BOWL
- ROLLING PIN
- DIGITAL SCALE
- MEASURING CUPS
- MEASURING SPOONS
- SHEET PANS
- WHISK
- PARCHMENT PAPER
- PASTRY BRUSH

### RECOMMENDED

- STAND MIXER
- OFFSET SPATULA
- FLEXIBLE BOWL SCRAPER
- BENCH KNIFE
- OFFSET BREAD KNIFE
- DOUGH-RISING BUCKETS
- BREAD PROOFER
- DIGITAL THERMOMETER



# Tender Sweet Bread

**YIELD: ABOUT 1380G OF DOUGH (ENOUGH FOR 2 BATCHES OF BRAIDED BREAD, BABKA, OR CINNAMON ROLLS)**

## BAKER'S TIPS

- **Ingredient temperatures matter!** In general, water that is between 75°F and 78°F will keep this dough happy. That said, if it's very cold in your house, use slightly warmer water. If it's very hot, use cooler water.
- **Use the Doorbell Test** to know when your dough has been properly kneaded: Press your finger gently into the dough (as if pressing a doorbell). If the dough bounces back, it's ready.

## INGREDIENTS

6 cups (720g) King Arthur Unbleached All-Purpose Flour, plus more for flouring your work surface  
½ cup (100g) granulated sugar  
¼ cup (28g) dry milk powder  
1 tablespoon (9g) instant yeast  
2¼ teaspoons (14g) salt  
¼ cup (56g) unsalted butter, at room temperature  
2 large eggs, at room temperature  
1½ cups (315g) water, between 75°F and 78°F  
2 teaspoons (10g) vanilla extract

## INSTRUCTIONS

1. In a large bowl, combine the flour, sugar, milk powder, yeast, and salt. Mix well.
2. Using a bowl scraper, your hands, or a pastry blender, cut the butter into the flour mixture until the pieces are no larger than pea-sized. Then add the eggs, water, and vanilla, stirring until a shaggy dough forms.
3. Lightly flour your work surface, then turn the dough out of the bowl, scraping out the bowl thoroughly.
4. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90° (a quarter turn).
5. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with a bench knife, then sprinkle the surface lightly with flour, and resume kneading.
6. When the dough is springy and smooth, place it back in the bowl, cover, and set it aside in a warm place (75°F to 78°F) for about 1 to 1½ hours, or until nearly doubled.
7. The risen dough is now ready to be divided in half and used for recipes such as Raspberry Braid (p. 6) and Chocolate Babka (p. 7).





# Raspberry Braid

YIELD: 1 LOAF

## BAKER'S TIPS

- Before rolling the dough into a rectangle, use your rolling pin to imprint an X on the top. This will help encourage the dough into a rectangular shape.
- If the Tender Sweet Dough resists when you try to roll it into a rectangle, cover it, let it rest for 15 minutes to allow the gluten to relax, and then try again. Repeat as necessary until the dough is rested enough so that it rolls out easily.
- Roll the dough on a greased or lightly floured surface, not on parchment. Parchment can slide around on your work surface, making rolling difficult.

## INGREDIENTS

*½ batch (about 690g) of Tender Sweet Dough (p. 5), prepared through the first rise*  
*½ cup (113g) raspberry jam*  
*1 large egg*  
*1 tablespoon water*  
*½ teaspoon salt*  
*Swedish Pearl Sugar or other finishing sugar, for garnish*

## INSTRUCTIONS

1. On a greased or floured surface, gently deflate the dough and pat or roll it into a 9" x 16" rectangle, with one of the short sides facing you. (Use a ruler for accuracy.) Transfer the rolled-out dough to a sheet of parchment.
2. Use a bench knife or dough scraper to lightly score the dough lengthwise in thirds; this will create a visual guideline for adding the filling down the center. Also, mark a line, widthwise, 1" from the top and 1" from the bottom in the center third. Spread the raspberry jam down the center section, leaving the 1" borders bare. (A small offset spatula is a helpful tool here.)
3. Begin by using your bench knife, a pair of scissors, or a sharp knife to cut and remove a 1" rectangle from each of the dough's four corners. This "notching" will make the ends of the finished braid neater.
4. Next, fold the resulting dough "tab" over the edge of the filling on one end. Starting at that same end, cut 1" crosswise strips down the length of the outside sections, making sure you have the same number of strips on each side.
5. Beginning on the left, lift the top dough strip and gently bring it across the filling diagonally. Repeat on the other side with the top dough strip, so that the two strips crisscross each other. Continue down the entire loaf, alternating strips to form the braid. When there are just two strips remaining (one on each side), fold the remaining "tab" over the filling, then crisscross the final two strips.
6. Transfer the braid (still on the parchment) to a large baking sheet, cover it, and let it rise in a warm place for 30 to 40 minutes, until noticeably puffy. About halfway through the rise time, preheat the oven to 375°F.
7. Uncover the braid. Beat the egg with the water and salt and brush it over the braid. Sprinkle with Swedish Pearl Sugar or other finishing sugar.
8. Bake the braid for 25 to 30 minutes, or until golden brown. Remove the braid from the oven and cool for at least 15 to 20 minutes before slicing and serving.
9. Storage information: Store any leftovers, well wrapped, in the refrigerator for a couple of days; freeze for longer storage. Reheat (or thaw and reheat) briefly before enjoying.







# Chocolate Babka

YIELD: 1 BABKA

## BAKER'S TIPS

- If the chocolate filling for the babka solidifies too much before you have a chance to spread it, warm it in the microwave in 5-second intervals until it reaches a spreadable consistency. (Be careful not to get it too hot, or else it will be too thin.)
- Feel free to add nuts to your babka! Sprinkle  $\frac{1}{2}$  cup (57g) of chopped nuts (like pecans or walnuts) on the dough alongside the chopped chocolate. Toast and cool your nuts beforehand for the best flavor.
- If at any point the babka dough feels too soft or sticky to easily work with, put it on a baking sheet and chill it in the freezer for 5 or 10 minutes so it can firm up.

## INGREDIENTS

$\frac{1}{2}$  batch (about 700g) of Tender Sweet Dough (p. 5), prepared through the first rise  
 $\frac{1}{2}$  cup (99g) granulated sugar  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{2}$  cup (28g) unsweetened cocoa, Dutch-process or natural  
4 tablespoons (57g) unsalted butter, melted  
 $\frac{1}{2}$  cup (89g) mini chocolate chips or finely chopped semisweet chocolate  
1 large egg  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  cup (156g) simple syrup

## INSTRUCTIONS

1. On a greased or floured surface, gently deflate the dough and pat or roll into an 8" x 16" rectangle, with one of the short sides facing you.
2. In a medium bowl, combine the sugar, cinnamon, cocoa, and melted butter. Stir until a very soft paste forms. Use a small offset spatula or the back of a spoon to spread the paste evenly over the dough, leaving a 1" border bare on the short side farthest from you. Scatter the chocolate evenly over the surface.
3. Starting on the short side closest to you, roll the dough gently into an 8" to 9" log, then pinch the seam and ends closed to seal the filling inside.
4. Use a serrated knife or kitchen scissors to cut the log in half lengthwise to make two pieces of dough, each about 9" long; cut carefully to prevent too much filling from spilling out. With the exposed-filling side up, alternate overlapping the two pieces, to form a twist. It's OK if some of the now-exposed inner dough coils tears slightly at this point.
5. Place the log into a lightly greased 8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " loaf pan. (You can tuck the ends of the dough log under if necessary to make it fit.)
6. Cover the babka and allow it to rise for 30 to 45 minutes, or until it's puffy and has risen above the rim of the pan by about 1" in the center.
7. While your dough is rising, preheat the oven to 350°F and beat the egg with the salt.
8. Before baking, brush the babka with the egg wash.
9. Bake the babka for 30 minutes, then tent with foil and continue baking for 25 to 30 minutes, or until the babka is a deep golden brown. To ensure the loaf is baked through, insert a digital thermometer into the center of the loaf. It should register at least 210°F when it's done.
10. Remove the babka from the oven and immediately loosen the edges with an offset spatula or table knife. Let the babka cool in the pan for 10 minutes, then turn it out onto a wire rack. Brush the babka all over with the simple syrup, then allow it to cool completely. Slice and serve at room temperature.







# Perfectly Pillowy Cinnamon Rolls

YIELD: 8 LARGE ROLLS

## BAKER'S TIPS

- **Different cinnamons have different potencies.** Vietnamese cinnamon is stronger, whereas Indonesian (Ceylon) cinnamon is more mild. If you're using Indonesian cinnamon, use 4 teaspoons; for Vietnamese cinnamon, 3 teaspoons will suffice.
- **For the most perfectly-shaped rolls, cut them with unflavored dental floss (yes, dental floss).**
- **For softer rolls, bake them for less time (about 14 minutes). For rolls with a little more chew, bake them for about 18 minutes.**
- **Customizing the frosting for these buns is easy.** Use buttermilk instead of milk or cream to add complexity and tang, or replace the vanilla with a different flavor, such as orange zest or a pinch of cardamom.

## INGREDIENTS

### Tangzhong

½ cup (113g) milk, whole preferred  
3 tablespoons (24g) King Arthur Unbleached Bread Flour

### Dough

¾ cup (151g) milk, cold, whole preferred  
2 ½ cups (300g) King Arthur Unbleached Bread Flour  
1 teaspoon (6g) salt  
2 tablespoons (25g) granulated sugar  
2 teaspoons instant yeast  
4 tablespoons (57g) unsalted butter, softened

### Filling

1 tablespoon (14g) unsalted butter, melted  
½ cup (107g) light brown sugar, packed  
2 tablespoons (14g) King Arthur Unbleached Bread Flour  
3 to 4 teaspoons (8g to 10g) cinnamon  
⅛ (a pinch) teaspoon salt

### Icing

3 tablespoons (42g) unsalted butter, melted; divided  
½ teaspoon vanilla extract  
⅛ teaspoon salt  
1 ½ cups (170g) confectioners' sugar, sifted  
1 to 2 tablespoons (14g to 28g) milk, heavy cream, or buttermilk,  
enough to thin to desired consistency

## INSTRUCTIONS

- To make the tangzhong:** In a small saucepan, combine the milk and flour. Whisk until no lumps remain.
- Place the saucepan over medium heat and cook the mixture, stirring regularly, until thickened, paste-like, and the spoon or spatula leaves lines on the bottom of the pan. This should take 1 to 3 minutes, depending on the strength of your burner.
- Remove the tangzhong from the heat and transfer it to a large mixing bowl, the bowl of a stand mixer, or the bucket of a bread machine (whatever vessel you plan to knead the dough in).
- To make the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Add the cold milk, then the flour and remaining ingredients to the mixing bowl in the order listed; the heat from the tangzhong will help to warm the cold milk.
- Mix — by hand, on low speed of a stand mixer with the dough hook, or in a bread machine set to the dough cycle — to bring the dough together. Next, knead the dough until it's smooth, elastic, and tacky. This will take up to 15 minutes by hand, 10 to 12 minutes on medium-low speed of a mixer, or the length of the dough cycle in a bread machine.
- Shape the dough into a ball, place it in a bowl, and cover the bowl with plastic wrap or a reusable cover. Let the dough rise until puffy but not necessarily doubled in bulk, about 1 to 1½ hours (depending on the warmth of your kitchen).
- To make the filling:** While the dough is rising, put the melted butter into a medium bowl and add the remaining filling ingredients, stirring until the mixture is the texture of damp sand. Set aside. Lightly grease a baking sheet or line it with parchment.
- To assemble the cinnamon rolls:** Transfer the dough to a lightly greased work surface and press it into a 10" x 12" rectangle that's about ½" thick. For evenly shaped cinnamon rolls, try to pat the dough into an actual rectangle (with corners), rather than an oval.
- Sprinkle the filling over the dough, covering all but a ½" strip along one long side. Starting with the filling-covered long side, roll the dough into a log.
- Score the dough lightly into 8 equal slices (about 1½" to 2" thick); this will make large, saucer-sized cinnamon rolls — their generous size is part of their charm. Cut the dough at the score marks. Dental floss will give you the cleanest cut: Pull off a long piece of floss, loop it underneath the log at the score mark, and pull the ends in opposite directions to cut the dough. Repeat until you've cut all of the cinnamon rolls. If you don't have dental floss, a bench knife or sharp knife will work.
- Place the cinnamon rolls onto the prepared baking sheet, spacing them so there's at least 2" between each one and they're 2" away from the edges of the pan; a 3-2-3 arrangement works well. To prevent them from unraveling while they rise and bake, tuck the ends of the spirals underneath the cinnamon rolls so that they're held in place.
- Cover the cinnamon rolls with lightly greased plastic wrap or a reusable cover and let them rise for 30 to 60 minutes (depending on the warmth of your kitchen). The cinnamon rolls should be puffy and the dough shouldn't bounce back immediately when gently pressed.
- About 20 minutes before you're ready to bake, position a rack in the top third of the oven. Preheat the oven to 375°F.
- Bake the cinnamon rolls for 14 to 18 minutes, until they're a light golden brown and a digital thermometer inserted into the center of one roll reads 190°F. Bake for the lesser amount of time for extra-soft cinnamon rolls, and the longer amount of time for cinnamon rolls with a bit more color and slightly firmer texture.
- Remove the cinnamon rolls from the oven, place the pan on a rack, and brush the hot cinnamon rolls with 1½ tablespoons (21g) of the melted butter. Let the cinnamon rolls cool for 10 to 15 minutes before icing.
- To make the icing:** Combine the remaining 1½ tablespoons (21g) melted butter with the remaining icing ingredients in a medium bowl, mixing with a spatula until smooth. Milk makes a lovely frosting; using cream in place of milk creates an extra layer of richness, while substituting buttermilk adds subtle tang, a nice counterpoint to the icing's overall sweetness.
- Ice the cinnamon rolls and serve immediately. If you're planning to serve the cinnamon rolls later, wait to ice them until just before serving. Store icing at room temperature, tightly covered, until you're ready to use it.
- Storage information:** Store completely cooled cinnamon rolls, un-iced and well wrapped, for a couple of days at room temperature; or freeze for up to 1 month.

# Cream Scones

YIELD: 8 SCONES

## BAKER'S TIPS

- **Customize your scones with different mix-ins. Add up to a ½ cup of dried fruit, nuts, or chocolate chips to your dough.**
- **Cream is the fat in this dough, which makes the scones rich and tender. Don't be tempted to use milk!**
- **Scones freeze beautifully. Freeze them after shaping and bake from frozen (just add a few minutes to the bake time). Or bake your scones and freeze them, well wrapped, once they've cooled. (Wait to ice your scones until after they've thawed, before serving.)**

## INGREDIENTS

2½ cups (300g) King Arthur Unbleached All-Purpose Flour

1 tablespoon granulated sugar

2 teaspoons baking powder

¾ teaspoon salt

½ cup (85g) currants or other add-ins

generous 1½ cups (354g) heavy cream, cold; plus more for brushing

Sparkling Sugar or other finishing sugar for garnish, optional

## INSTRUCTIONS

1. Preheat the oven to 400°F.
2. Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
3. In a large bowl, combine the flour, sugar, baking powder, and salt.
4. Stir in the currants or other add-ins.
5. Add the cream, mixing until the dough forms a shaggy mass. (A bowl scraper or flexible spatula is a helpful tool here.) Drizzle in a little additional cream, if needed, to help the dough come together.
6. Transfer the dough to a lightly floured work surface.
7. Fold the dough onto itself a few times to incorporate any dry bits.
8. Form the dough into a round disk about 6" in diameter.
9. Use a bench knife or a chef's knife to cut the dough into 8 even wedges. Transfer the wedges to a parchment-lined baking sheet.
10. Gently brush the top of the scones with a little cream.
11. Sprinkle with Sparkling Sugar or other finishing sugar, if desired.
12. Bake the scones for 15 to 18 minutes, until lightly browned on the top and darker golden brown on the bottom.
13. Serve the scones slightly warm or at room temperature with butter, jam, or clotted cream.





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