



Blueberry Coffee Cake & 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 attached 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: 665g (5 ½ cups)
- Granulated sugar: 280g (1 ¾ cups)
- Brown sugar: 35g (¾ cup + 1 tablespoon)
- Salt: 2 teaspoons
- Baking powder: 1 ¼ teaspoons
- Instant or active dry yeast: ¾ teaspoons
- Cinnamon: 2 teaspoons
- Cornmeal: 35g (¼ cup)
- Vanilla: 1 teaspoon
- Sour cream: 85g (¼ cup + 2 tablespoons), at room temperature
- Milk: 277g (1 ¼ cups), at room temperature
- Eggs: 2, large, at room temperature
- Unsalted butter: 219g (1 cup), at room temperature
- Blueberries: 255g (1 ½ cup), frozen (partially thawed) or fresh
- Water: 105g (¾ 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
- 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

Traditional English Muffins

YIELD: 8 ENGLISH MUFFINS

INGREDIENTS

- 320g (2 $\frac{2}{3}$ cups) King Arthur Unbleached All-Purpose Flour
 - 18g (1 $\frac{1}{4}$ tablespoons) unsalted butter, melted
 - $\frac{3}{4}$ teaspoon yeast
 - 158g ($\frac{2}{3}$ cup) milk, warm
 - 1 $\frac{1}{8}$ teaspoons salt
 - 105g ($\frac{3}{8}$ cup + 1 tablespoon) water, warm
 - 1 teaspoon sugar
 - Cornmeal, as needed for dusting
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DIRECTIONS

1. Place the flour, yeast, salt, sugar, butter, milk, and water in a large bowl, then stir vigorously for about 1 minute. The dough will be too soft for hand kneading.
2. Cover the dough and allow it to rise at room temperature for about 1 hour.
3. Turn the dough out onto a well-floured surface. Divide the dough into 8 even pieces.
4. Gently shape each piece of dough into a round, then place each round in a greased and cornmeal-dusted English muffin ring.
5. Dust the tops of the muffins with cornmeal, cover, and allow to rise for 35 to 45 minutes, or until puffy.
6. Cook the English muffins on a 300°F/150°C non-stick, or lightly greased griddle for 8 to 10 minutes per side. Alternatively, they can be baked in a 425°F/220°C oven for 15 to 18 minutes, flipping them halfway through the bake time. For flatter tops, place an additional sheet of parchment paper and baking sheet on top of the English muffins for the first 10 minutes of the bake.
7. Allow the English muffins to cool, then split and toast before serving.
8. Store baked English muffins covered at room temperature up to 2 days or freeze up to 1 month. Thaw English muffins before serving. You may also warm English muffins in a preheated 350°F/175°C for 5 to 8 minutes, or until heated through.

Blueberry Coffee Cake

YIELD: ONE 9" COFFEE CAKE

INGREDIENTS

STREUSEL

- 120g (1 cup) King Arthur Unbleached All-Purpose Flour
- 126g (½ cup + 2 tablespoons) sugar

- 2 teaspoons cinnamon
- 113g (8 tablespoons) unsalted butter, at room temperature

CAKE

- 85g (6 tablespoons) unsalted butter, at room temperature
- 150g (¾ cup) sugar
- 35g (⅓ cup + 1 tablespoon) brown sugar
- ¾ teaspoon salt
- 1 ¼ teaspoons baking powder
- 1 teaspoon vanilla extract
- 2 large eggs, at room temperature

- 85g (¼ cup + 2 tablespoons) sour cream, at room temperature
- 119g (½ cup) milk, at room temperature
- 225g (1 ¾ cups) King Arthur Unbleached All-Purpose Flour
- 255g (1 ½ cups) blueberries, frozen (partially thawed) or fresh

DIRECTIONS

STREUSEL

1. Combine the sugar, flour, and cinnamon in a medium bowl.
2. Rub in the butter until it reaches a crumbly state.

CAKE

1. Preheat oven to 350°F. Prepare a 9" round or square pan with non-stick spray and line with parchment paper.
2. In the bowl of an electric mixer fitted with the paddle attachment, mix together the butter, sugars, baking powder, salt, and vanilla on medium-high speed until well combined.
3. Add the eggs, one at a time, mixing to combine. Be sure to scrape the paddle, bottom, and sides of the bowl well.
4. In a separate container, combine the sour cream and milk.
5. Alternately add the flour and sour cream/milk mixture to the batter, starting and ending with flour.
6. Fold in the blueberries.
7. Transfer the batter to the prepared pan, spreading it into an even layer.

ASSEMBLY and BAKE

1. Sprinkle the streusel topping evenly over the batter and bake for 45-60 minutes, or until a toothpick inserted in the center comes out clean. If you're using frozen blueberries, the bake time will be longer than with fresh berries.
2. Allow cake to cool at least 15 minutes in the pan before unmolding it onto a cooling rack to cool completely.
3. Store the cooled cake covered at room temperature up to two days; refrigerate up to four days. The coffee cake may be frozen up to three months. Thaw overnight in the refrigerator, then reheat in a 350°F oven for 5 to 10 minutes, or until heated through.