



Welcome to the King Arthur Baking School's Virtual Cookies for Santa class. In this 90-minute class, we'll guide you through the process of making two different cookies, some fun Reindeer and Snow Ball Cookies for Santa. 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: 540 grams (4 1/2 cups), plus more for dusting work surface

Salt: 1 teaspoon

Unsalted butter: 396 grams (1 3/4 cup) room temperature

Granulated sugar: 67 grams (1/3 cup)

Brown sugar: 213 grams (1 cup)

Nuts: 70 grams (1/2 cup) diced small; walnuts, almonds, macadamia or hazelnuts could be used

Vanilla: 2 teaspoons

Ground cinnamon: 1 teaspoon

Ground ginger: 2 teaspoons

Ground allspice: 1/4 teaspoon

Egg: 1 large

Molasses: 85 grams (1/4 cup)

Crystallized diced Ginger: 92 grams (1/2 cup)

Water: 2 teaspoons

Sparkling sugar: 144 grams (1/2 cup); could use granulated sugar for rolling

Confectioners' sugar: 1/2 cup

Pretzels: 72 small

Candies: for red reindeer noses, 36 red m&ms or red hots or chocolate chips for brown reindeer noses

Candy eyes or Chocolate chip: for 72 eyes

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium and 2 small)



Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Tablespoon scoop

Bench knife or knife

Parchment paper or silicone baking mat

Baking sheet

Cooling rack

Mixer with paddle attachment - optional