



Welcome to the King Arthur Baking School's Virtual Cream Puffs and Éclair class. We'll guide you through the process of making classic Pâte à Choux dough, piping cream puffs and éclair, then filling them with two flavors of pastry cream and dipping them in chocolate ganache! 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 ingredient list for your recipes.

INGREDIENTS (total amount needed for the class)

Milk: 829 grams (3 1/2 cups)

Granulated Sugar: 149 grams (3/4 cup)

Cornstarch: 53 grams (1/2 cup)

Salt: 3/4 teaspoon

Eggs: 8 large, at room temperature

Vanilla extract: 1 1/2 teaspoons

Semi-sweet chocolate chips: 226 grams (1 1/3 cups)

Unsalted butter: 117 grams (1/2 cup + 3/4 teaspoon), at room temperature

Unbleached All-Purpose Flour: 120 grams (1 cup)

Honey: 1/2 teaspoon

Heavy cream: 119 grams (1/2 cup)

Water: 119 grams (1/2 cup)

EQUIPMENT

Scale (preferred) or measuring cup set

Liquid measuring cup

Measuring spoons

Medium saucepan

Small saucepan

Mixing bowls

Whisk

Plastic wrap

Mixing spoon

Stand mixer with paddle attachment (or large bowl and mixing spoon)



Spatula

Pastry bag (or zip-top bag) (optional)

Large piping tip (straight or star, optional)

Scissors

Tablespoon scoop (optional)

Baking sheets with parchment paper or silicone baking mat: 2

Serrated knife or paring knife