



**Welcome to the King Arthur Baking School's Virtual Dazzling Danish class. In this class, we'll guide you through the process of making the base dough, laminating, rolling, and shaping to create a flaky, delectable danish, and a traditional cream cheese filling. 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 note the class hours (which are a bit unusual!)

The night before class, please watch the 30-minute prerecorded session, which will lead you through making the base dough. Refrigerate the dough overnight!

Day of class: Keep the dough in the fridge, and please join our live Zoom meeting starting promptly at 10 am EST. We'll work together until 11:30 am and then sign off. The dough will be resting and you, for the most part, can take a break from the kitchen. We will rejoin at 4 pm for another 90 minutes together. Your danish will still need time to rise and bake after class, but we'll walk you through the bake with a previously made batch. You will have fresh-from-the-oven danish to devour around suppertime!

### **INGREDIENTS (total amount needed for the class)**

Unbleached All-Purpose Flour: 255 grams (2 cups plus 2 tablespoons), plus more for dusting your work surface

Sugar: 125 grams (1/2 cup plus 2 tablespoons)

Salt: 1 1/2 teaspoon

Cream cheese: 227 grams (1 cup), room temperature

Instant yeast: 2 teaspoons

Water: 59 grams (1/4 cup)

Milk: 59 grams (1/4 cup)

Vanilla extract: 1 teaspoon

Eggs: 3

Apricot jam or apple jelly: 85 grams (1/4 cup)

\*Unsalted European-Style butter (high fat): 113 grams (1/2 cup) optional, but highly recommended, *COLD*

Jam, fresh fruit, or other fillings (optional)

\* Unsalted European-Style butter is often wrapped in foiled packaging. Examples: Plugra, Kerry Gold, Danish Creamery. Unsalted European-Style butter will facilitate the lock-in and folding process. Regular unsalted butter can be substituted, if you can't find unsalted European-Style butter.



## EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls (1 medium and 1 small)

Mixing spoon or spatula (or plastic bowl scraper)

Bench scraper (optional)

Plastic wrap

Large plastic bag (optional)

Pastry (pizza) cutter or sharp knife

Piping bags for fillings (optional)

Rolling pin

Ruler

Pastry brush

Parchment paper or silicone baking mats

Baking sheets (2)