



Welcome to the King Arthur Baking School's Do the Twist Pretzel class. In this class, you'll learn the secret to classic pretzel dough, then do the twist on sweet and savory versions. Butter, salt, cinnamon-sugar...we've got it covered! 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 equipment needs for recipes)

INGREDIENTS (total amount needed for the class)

Unbleached Bread Flour: 600 grams (5 cups) or Unbleached All-Purpose Flour

Water: 4258 grams (18 cups)

Unsalted butter: **28 grams (2 tablespoons), room temperature** AND 71 grams (5 tablespoons), melted

Salt: 12 grams (2 teaspoons)

Instant yeast: 5 grams (1 1/2 teaspoons) or active dry yeast

Diastatic malt powder: 1 gram (1/4 teaspoon) (optional)

Baking soda: 130 grams (1/2 cup)

Coarse pretzel salt: 6 grams (2 tablespoons) or other coarse salt (optional)

Sugar: 99 grams (1/2 cup) (optional)

Ground cinnamon 15 grams (2 tablespoons) (optional)

Optional additional ingredients for stuffed pretzels:

Baker's choice, but things we like are ham and shredded cheddar, chopped frozen spinach and feta, or sauteed mushrooms and swiss. **Whatever you would like to use should be prepped ahead of time.**

EQUIPMENT

Scale or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with dough hook (optional) or 1 large bowl and mixing spoon

Cover for bowl (plastic wrap, towel, etc.)

Bench knife or knife

Ruler (optional)

Baking sheets with parchment paper or silicone baking mats: 2



Wide, shallow stock pot

Spider, tongs, or slotted spoon

Pastry brush (optional)

Medium shallow bowls: 2 (optional)