



Festive Holiday Breads

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 an attachment 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: 720 grams (6 cups)
- Granulated sugar: 199 grams (1 cup)
- Confectioners' sugar: 227 grams (2 cups)
- Salt: 14 grams (2 1/4 teaspoons)
- Instant or active dry yeast: 9 grams (1 tablespoon)
- Cardamom or cinnamon: 1 tablespoon
- Milk: 295 grams (1 1/4 cups)
- Eggs: 5, large
- Unsalted butter: 56 grams (1/4 cup), at room temperature**
- Vanilla extract: 15 grams (1 tablespoon)
- Pesto: 119 grams (1/2 cup)
- Sundried tomatoes: 284 grams (1 jar packed in oil) or 160 grams (1 cup), drained weight; if dried, hydrate in hot water**
- Water: 147 grams (1/2 cup + 1 tablespoon)

EQUIPMENT

- Scale (preferred) or measuring cup set
- Measuring spoons
- Liquid measuring cup
- Mixing bowls (1 large, 3 small)
- Mixing spoon or rubber spatula
- Bench scraper and bowl scraper, recommended
- Small offset spatula
- Whisk or fork
- Cutting board
- Paring knife
- Pizza wheel or sharp knife
- Rolling pin
- Ruler
- Round cutter, 2 1/2" or 3"
- Plastic wrap
- Parchment paper or silicone baking mats
- Baking sheet, 2

Tender Sweet Bread

YIELD: 2 LOAVES

INGREDIENTS

DOUGH

- 720 grams (6 cups) King Arthur Unbleached All-Purpose Flour
- 100 grams (1/2 cup) sugar
- 9 grams (1 tablespoon) yeast
- 14 grams (2 1/4 teaspoons) salt
- 56 grams (1/4 cup) unsalted butter, at room temperature
- 2 large (100 grams) eggs, at room temperature
- 238 grams (1 cup) whole milk
- 132 grams (1/2 cup) water
- 10 grams (2 teaspoons) vanilla extract, optional

DIRECTIONS.....

1. In a large bowl, combine the flour, sugar, yeast, and salt. Mix well.
2. Cut the butter into the flour mixture, then add the eggs, water, milk, and vanilla, stirring to combine.
3. Lightly flour your work surface, then turn the dough out of the bowl, scraping the bowl thoroughly.
4. Knead the dough by folding the far edge of the dough in half toward you. Press the dough with the palms of your hands and push lightly, down and away. Rotate the dough 90°.
5. Continue this process (fold, push, turn) until the dough is smooth and springy, about 5 minutes. Handle the dough very gently at first, then as the dough increases in strength, increase the pressure. If the dough sticks, scrape your work surface clean with your bench knife, then sprinkle the kneading surface lightly with flour.
6. When the dough is springy and begins to smooth out, place it back in the bowl, cover, and set in a warm place (75°F to 78°F) for about 60 to 90 minutes, or until nearly doubled.
7. Turn the risen dough out onto a lightly floured surface. Divide the dough in half, pre-shape, then cover with plastic wrap and let rest 15 to 30 minutes. Form into desired shapes and bake as directed.

Star Bread

YIELD: ONE STAR BREAD

INGREDIENTS

DOUGH

1/2 batch recipe of *Tender Sweet Dough*, ready for shaping

FILLING

1 large egg, beaten

1 tablespoon ground cardamom or cinnamon

99 grams (1/2 cup) sugar

EGG WASH

1 large egg

ICING

43-57 grams (3-4 tablespoons) whole milk

227 grams (2 cups) confectioners' sugar

1 teaspoon vanilla extract

DIRECTIONS

1. Divide the dough into four equal pieces. Loosely pre-shape each piece into a ball, cover, and allow to rest for 15 minutes.
2. Combine the granulated sugar and cardamom or cinnamon in a small bowl.
3. On a lightly floured work surface, roll one piece of dough into a 10" circle. Place the circle on a piece of parchment or a greased cookie sheet. Brush a thin coat of beaten egg on the surface of the dough, then evenly sprinkle with 1/3 of the cinnamon sugar, leaving 1/4" of bare dough around the perimeter.
4. Roll out a second circle the same size as the first and place it on top of the filling-covered circle. Brush with egg and sprinkle with another 1/3 of the cinnamon sugar. Repeat with the third piece of dough and the remainder of the cinnamon sugar. With the fourth piece of dough, roll into a circle and place on top, but leave the dough bare.
5. Place a 2 1/2" to 3" round cutter in the center of the dough circle as a guide. With a bench knife or sharp knife, cut the circle into 16 equal strips, from the cutter to the edge, through all the layers.
6. Using two hands, pick up two adjacent strips and twist them away from each other twice so that the top side is facing up again. Repeat with the remaining strips of dough so that you end up with eight pairs of strips.
7. Pinch the pairs of strips together to create a star-like shape with eight points. Remove the cutter.
8. Transfer the star on the parchment to a baking sheet. Cover the star and let it rise until it becomes noticeably puffy, about 45 minutes.
9. While the star is rising, preheat the oven to 400°F.
10. Brush the star with a thin coat of the beaten egg. Bake it for 12 to 15 minutes, until it's nicely golden with dark brown cinnamon streaks.
11. To make the icing: mix all ingredients together in a small bowl.
12. Remove the loaf from the oven and allow it to cool before icing.
13. Store any leftover bread, well wrapped in plastic, at room temperature for several days. Freeze for longer storage. To reheat bread for serving, place it on a baking sheet and tent it loosely with aluminum foil. Place in a preheated 350°F oven for about 15 minutes, or until it's as hot as you like.

Tree Bread

YIELD: ONE TREE BREAD

INGREDIENTS

DOUGH

1/2 batch recipe of Tender Sweet Dough, ready for shaping

FILLING

119 grams (1/2 cup) pesto

160 grams (1 cup) sundried tomatoes chopped in a small dice (oil packed or dried and hydrated in hot water)

EGG WASH

1 large egg

DIRECTIONS

1. Loosely pre-shape the risen dough into a round, cover, and allow to rest for 15 minutes.
2. Prep the sundried tomatoes. If packaged in oil, drain and chop in a small dice. If using dried, bring 1 cup of water to a boil in a small saucepot. Place the sundried tomatoes in the pot off the heat for 10 minutes until soft. Drain and chop into a small dice. Set aside.
3. On a lightly floured sheet of parchment paper, roll the dough into a roughly 11" x 15" rectangle (doesn't need to be exact). If the dough springs back as you try to roll it, cover and let it rest for 5 to 10 minutes before rolling again.
4. Using a pizza wheel or sharp knife, cut a Christmas tree shape out of the dough - essentially, a triangle with a small rectangle at the bottom as a stump.
5. Carefully remove the two large pieces of excess dough from each side of the tree shape. Transfer those pieces to another piece of parchment paper, then line them up next to each other so that they form a rough triangle like the Christmas tree shape you just cut. Use another small piece of the dough left over from cutting out the stump to form a tree stump similar in size to the first tree.
6. Use your fingers to gently press each of the pieces of dough together and carefully stretch so that they're the same size as the original Christmas tree you cut (a ruler is helpful here). Use a rolling pin to smooth and shape, then use the pizza wheel to cut straight edges along the sides. This portion is the base of the tree bread so it's ok if it looks a little misshapen.
7. Brush with pesto to cover. Sprinkle with chopped sun-dried tomatoes.
8. Carefully transfer by lifting and placing the first piece of dough on top. Adjust and stretch as needed so that the top dough tree entirely covers the filling.
9. Use a paring knife to cut 1" wide strips on each side of the tree shape, leaving an approximately 1" wide column of dough down the center of the tree untouched. You can place a ruler down the center from top to bottom and use it as a guide for where to begin the cuts on each side.
10. Starting at the bottom of the tree, take a strip of dough and twist, forming a spiral with the filling peeking through. Set the twisted strip back down. Repeat with the strips of dough.
11. Using the parchment paper, slip the bread onto a baking sheet, then cover for 45 minutes, until noticeably puffy.
12. While the bread is rising, preheat the oven to 400°F.
13. When ready to bake, brush lightly with a beaten egg. Bake for 12-15 minutes, until golden all over.
14. Remove the loaf from the oven and allow it to cool.
15. Store any leftover bread, well wrapped in plastic, at room temperature for several days. Freeze for longer storage. To reheat bread for serving, place it on a baking sheet and tent it loosely with aluminum foil. Place in a preheated 350°F oven for about 15 minutes, or until it's as hot as you like. 400°F.