



**Welcome to the King Arthur Baking School's Virtual Hasty Pastry class. You'll never buy pre-packaged puff pastry again! In this class you'll make a quick dough for buttery, flaky pastry, then use it to create a classic French apple tart and savory palmiers. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you! Please scroll past ingredients for your recipes.**

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

Unbleached All-Purpose Flour: 240 grams (2 cups), plus more for dusting work surface

Salt: 1/2 teaspoon

Unsalted butter: 227 grams (1 cup), cold

Cold water: 119 grams (1/2 cup)

Granulated sugar: 25 grams (2 tablespoons)

Apples: 1-2 depending on size

Ground cinnamon: 1 teaspoon (optional)

Egg: 1 large

Dijon mustard: 28 grams (2 tablespoons)

Cayenne pepper or smoked paprika: 1/4 to 1/2 teaspoon

Grated parmesan cheese: 50 grams (1/2 cup)

Maple syrup: 78 grams (1/4 cup) or 1/4 cup (85 grams) apricot jam/apple jelly (optional)

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing spoon or plastic bowl scraper

Bench knife (optional)

Ruler (optional)

Mixing bowls: 1 medium and 1 small

Plastic wrap

Rolling pin

Peeler (optional)

Paring knife



Pastry brush (optional)

Pizza wheel (optional)

Baking sheet with parchment paper or silicone baking mat: 2 to 3

Small pot or microwavable bowl