



Joy of Cookies

- 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 attached 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: 360 (3 cups)

Granulated sugar: 400 grams (2 cups)

Confectioners' sugar: 454 grams (4 cups)

Salt: 1/2 teaspoon

Baking powder: 1 teaspoon

Baking soda: 1/2 teaspoon

Almond flour: 96 grams (1 cup)

Vanilla extract: 3 teaspoons

Chai spice: 3 tablespoons; to make your own chai- cinnamon, cardamom, ground ginger, allspice, anise, black pepper (see recipe for exact measurements for spice blend)

Lemon juice powder (optional): 2 tablespoons

Lemons: 3-5

Lemon oil (optional): 1/8-1/4 teaspoon

Milk: 2 tablespoons

Egg: 1 large, at room temperature

Unsalted butter: 411 grams (about 1 pound), at room temperature

Cream cheese: 76 grams (1/3 cup), at room temperature



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand or hand mixer with paddle attachment (recommended)

Mixing bowls, assorted sizes

Silicone spatula

Tablespoon scoop, optional

Parchment paper or silicone baking mat

Baking sheet, 2

Non-stick pan spray