



Welcome to the King Arthur Baking School's Virtual Kids: Bunny Bread class. In this 90-minute class, we will guide you through the process of making a fun, bunny-shaped bread holding an egg, or a carrot. These breads are known as Paashaasjes in the Netherlands. Below you will 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!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 510 grams (4 1/4 cups), plus more for dusting work surface

Yeast: 1 1/2 teaspoon

Salt: 1/2 teaspoon plus pinch

Honey: 1 tablespoon

Buttermilk: 120 grams (1/2 cup), room temperature

Water: 227 grams (1 cup), warm, plus 1 teaspoon

Egg: large, room temperature

FOR DECORATION

Raisins OR Chocolate Chips

Eggs: uncooked, colored (optional) OR 6 raw carrots

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (1 large and 1 small)

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Rolling pin

Ruler

Bench knife or knife

Pastry brush

Toothpick (optional)

Parchment paper or silicone baking mat

Baking sheets: 2