



Welcome to the King Arthur Baking School's Virtual Halloween Cookie class. In this 90-minute class, we'll guide you through the process of making a simple shortbread cookie dough that we will turn into witchy "fingers" and "eyeball" cookies for Halloween fun! 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!

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

Confectioners' sugar: 113 grams (1 cup)

Unsalted butter: 227 grams (1 cup) room temperature

Egg: 1 large, room temperature

Vanilla extract: 1 teaspoon

Green gel food coloring: 1/2 teaspoon (optional)

Whole Almonds, blanched or natural: 10

Red jam (such as strawberry, cherry, or raspberry): 85 grams (1/2 cup)

Candy eyes (optional) or chocolate wafers or chocolate chips: 10 each

Fondant, white or colored: small amount for eyes (optional)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Bench knife (or butter knife)

Ruler (optional)

Baking sheets with parchment paper or silicone baking mats: 2

Stand mixer with paddle attachment (optional) or 1 large mixing bowl