



Welcome to the King Arthur Baking School's Virtual Kids International Cookies class. In this 90-minute class, we'll make a delicious oatmeal cookie from Australia and New Zealand called an Anzac biscuit, PLUS a spicy, chocolate cookie from Mexico. We'll learn some fun facts about these countries as we bake together. 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)

Old-fashioned rolled oats: 100 grams (1 cup)

Unbleached All-Purpose Flour: 262 grams (2 and 1/4 cups), plus more for dusting work surface

Granulated sugar: 350 grams (1 1/2 cups)

Salt: 3/4 teaspoon

Coconut, unsweetened, shredded: 64 grams (3/4 cup)

Baking soda: 1 teaspoon

Baking powder: 1 teaspoon

Warm water: 28 grams (2 tablespoons)

Unsalted butter: 113 grams (1/2 cup) melted AND 113 grams (1/2 cup) room temperature

Golden syrup: 43 grams (2 tablespoons) OR light corn syrup, honey or maple syrup

Egg: large, room temperature

Dutch processed cocoa powder: 28 grams (1/4 cup)

Cayenne powder: 1/8-1/4 teaspoon (optional)

Cinnamon: 1 teaspoon

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 large, 1 medium, and 1 small)

Mixing spoon or spatula (or plastic bowl scraper)

Tablespoon scoop or tablespoon

Plastic wrap

Parchment paper or silicone baking mat

2 baking sheets