



Welcome to the King Arthur Baking School's Virtual Kouign-Amann class. Yes, it's hard to pronounce, and it's not the simplest pastry to make. But once you can say it (queen a mon) and learn the technique to create laminated dough (dough with butter layered inside), you'll experience a new level of baking bliss. There's a reason that this classic Breton pastry is thrilling the world, and you can be part of the trend when you learn to make this buttery, sweet, flaky delight. 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! Please scroll past the ingredient and equipment list for your recipe.

Please note the class hours (which are a bit unusual)

The morning of class, please watch the 30-minute prerecorded session which will lead you through making the base dough. Refrigerate the dough for at least 5 hours prior to class!

Keep the dough in the fridge, but please join our live Zoom meeting starting promptly at 6 pm ET. We'll work together until 7:30 and then sign off. The dough will be resting and you, for the most part, can take a break from the kitchen. We'll rejoin at the next day at 12 pm ET for another 90 minutes together. Your Kouign Amann will still need time to rise and bake after class, but we'll walk you through the bake with a previously made batch. You will have fresh from the oven Kouign Amann to devour a few hours later!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 255 grams (2 cups + 2 tablespoons), plus more for dusting work surface

Salt: 1 1/4 teaspoon

Granulated sugar: 25 grams (2 tablespoons), plus more for rolling and garnish

Instant yeast: 1 1/4 teaspoon

Water: 89 grams (3/8 cup)

Milk: 59 grams (1/4 cup)

Unsalted butter: 42 grams (3 tablespoons), at room temperature

Unsalted European-Style butter (high fat): 113 grams (1/2 cup) optional, but highly recommended, COLD

* Unsalted European-Style butter is often wrapped in foiled packaging. Examples: Plugra, Kerry Gold, Danish Creamery. Unsalted European-Style butter will facilitate the lock-in and folding process. Regular unsalted butter can be substituted, if you can't find unsalted European-Style butter.



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Medium mixing bowl

Mixing spoon or spatula (or plastic bowl scraper)

Bench scraper (optional)

Plastic wrap

Large plastic bag, turkey bag works well (optional for covering while proofing)

Pastry (pizza) cutter or sharp knife

Rolling pin

Ruler

Pastry brush

Muffin tin or (8) 3" English muffin rings

Baking sheet (with parchment if using English muffin rings)