



BAKING SCHOOL

On-Demand

INTRO TO LAMINATED BAKING

BAKE YOUR BEST PALMIERS, DANISH, AND CROISSANTS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:
Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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**INTRO TO LAMINATED BAKING:
BAKE YOUR BEST PALMIERS, DANISH, AND CROISSANTS**

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TOOLS CHECKLIST

- SCALE
- BENCH KNIFE
- FLEXIBLE BOWL SCRAPER
- ROLLING PIN
- PASTRY BRUSH
- PIZZA WHEEL OR CHEF'S KNIFE
- SERRATED KNIFE
- RULER
- SMALL POT
- FLEXIBLE SPATULA
- FINE-MESH SIEVE
- LIQUID MEASURING CUP
- MEASURING SPOONS
- BAKING SHEETS
- PARCHMENT PAPER
- COOLING RACK
- HEATPROOF MIXING BOWLS
- LARGE SPOON OR FLOUR SCOOP
- FOOD-SAFE PLASTIC BAGS OR PLASTIC WRAP
- DIGITAL THERMOMETER
- METAL SPATULA
- TEASPOON SCOOP

Butter Troubleshooting

- Making laminated dough at home can be tricky! We've found that there are two questions that are most likely to arise for home bakers, and they both have to do with butter. Here are some tips to guide you through these situations:

WHY IS THE BUTTER FRACTURING (BREAKING INTO PIECES) BETWEEN THE DOUGH LAYERS WHEN I'M ROLLING IT OUT?

- The dough and butter block must have the same pliability (and be a similar temperature) when beginning the lock-in process, or the butter will break into smaller pieces rather than remaining in a continuous sheet.
- If there is too much time between folds and the dough is left to chill for too long, the butter can become too cold, causing it to fracture when rolled. Make sure the dough is cool but not fully chilled and try to stick to the recommended time intervals between folds.

WHY IS BUTTER LEAKING ONTO THE PAN DURING BAKING?

- If the temperature of the proofing environment is too high, the butter will become too warm and will melt rather than be locked between the layers of dough before it even goes into the oven.
- If the oven temperature is too low, the butter will melt rather than generate steam to lift and separate the dough layers during baking. Use an external oven thermometer, if necessary, to check the temperature of your oven.



Blitz Puff Pastry

YIELD: 1 BATCH (1½ POUNDS OF PASTRY)

➤ As the name implies, this is a quicker way to make extra-flaky pastry dough. Unlike classic puff pastry, which relies on numerous folds, turns, and rests in the refrigerator, blitz puff needs only three folds followed by 30 minutes of chilling, at which point it's ready to use.

INGREDIENTS

240g (2 cups) King Arthur Unbleached All-Purpose Flour

¼ teaspoon table salt

227g (16 tablespoons) unsalted butter, cold; cut into ½" cubes

113g (½ cup) water, cold

INSTRUCTIONS

1. In a large bowl, combine the flour and salt. Add the butter cubes and toss in the flour mixture until coated.
2. Press the butter cubes between your fingers and thumbs to create flat butter flakes, being mindful to keep them intact.
3. Add the water and mix to combine; the dough will form a shaggy mass and should be a bit crumbly (rather than totally cohesive).
4. Turn the dough out onto a lightly floured work surface and pat it into a rectangle.
5. Gently roll the dough into a 6" x 20" rectangle.
6. Brush off any excess flour, then fold the dough like a business letter, bringing the top third of the dough down and the bottom third of the dough up and over the top; this is called a letter fold or a single fold.
7. Turn the dough 90° (a quarter turn) so that the folded edge is on your left.
8. Repeat the process of rolling the dough into a 6" x 20" rectangle. This time perform a book fold (or a double fold): Bring both of the short edges toward the center of the dough to meet in the middle, then fold it in half like a book.
9. With the "spine," or folded edge on your left, repeat the process of rolling and folding one more time to perform a second book fold.
10. Wrap the dough in plastic or your favorite reusable wrap and chill the dough in the refrigerator for at least 30 minutes before using.
11. Store puff pastry in the refrigerator, covered, for up to 2 days. Alternatively, puff pastry may be frozen for up to 3 months. Thaw the pastry overnight in the refrigerator before using.





Palmiers

YIELD: ABOUT 6 LARGE PALMIERS

- Also known as elephant ears or palm leaves, these crisp, caramelized palmiers are made with Blitz Puff Pastry — a time-saving shortcut that still delivers flaky, crunchy, buttery results.

INGREDIENTS

about 150g ($\frac{1}{4}$ cup) granulated sugar or Domino Golden Sugar
 $\frac{1}{2}$ batch Blitz Puff Pastry, chilled (page 6)

INSTRUCTIONS

1. Preheat the oven to 400°F with a rack in the center. Line a baking sheet with parchment.
2. Remove the pastry dough from the refrigerator and divide it in half. Return one half to the refrigerator or freezer, well-wrapped, and reserve for another use.
3. Sprinkle your work surface heavily with about one-third of the sugar of your choice. Place the pastry on the sugar with the "spine" (folded edge) on the left, then sprinkle it heavily with additional sugar to keep it from sticking as you roll it out to $\frac{1}{8}$ " thick, roughly 6" x 24" in size.
4. Sprinkle the dough heavily with more sugar, then use your rolling pin to gently press the sugar into the dough.
5. Use a pizza wheel or a sharp knife to trim about $\frac{1}{4}$ " off all of the edges of the dough. Discard the scraps.
6. Score a superficial line midway through the dough, widthwise, and fold each of the short sides toward the middle three or four times in approximately 2" wide folds, until they meet in the center. Sandwich the two folds together to make a "U" shape. Trim the ends of the log so that they're evenly flat.
7. Using a sharp knife, cut the log into 1"-thick slices. Dip one face of each slice into the remaining sugar, then place sugar-side down about 2" apart on the prepared baking sheet.
8. Top the slices with another piece of parchment and an additional baking sheet to weight down the palmiers.
9. Place the palmiers, sandwiched between the two baking sheets, into the oven to bake for 15 to 18 minutes, until they begin to take on some color. Remove the top baking sheet and parchment, flip the palmiers over, and continue baking for 4 to 5 minutes, until the palmiers are deep golden brown. The sugar will be well caramelized and crispy.
10. Store palmiers in an airtight container at room temperature for up to 3 days.

Danish Pastries

YIELD: 8 DANISH

➤ **When fruit is in season, skip the jam filling and finish the pastries with fresh fruit instead. Berries should be added on top of the cheese filling after the pastries are baked.**

INGREDIENTS

Dough

255g (2 cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour
25g (2 tablespoons) granulated sugar
1¼ teaspoons table salt
2 teaspoons instant yeast
1 large egg
50g (3½ tablespoons) milk, cold from the refrigerator
50g (3½ tablespoons) water, warm

Butter block

113g (8 tablespoons) unsalted butter, cold*

*Use a high fat, European-style butter, like Plugra or Cabot 83.

Filling

113g (half an 8-ounce package) cream cheese, softened
50g (¼ cup) granulated sugar
½ teaspoon King Arthur Pure Vanilla Extract*
½ large egg yolk (9g or 1½ teaspoons), reserve other half for egg wash
about ½ cup (113g) jam of your choice or fresh fruit, for garnish

*Substitute ⅓ to ½ teaspoon of almond extract or ⅓ to 1 teaspoon of citrus zest, if desired.

Egg wash

1 large egg plus ½ large egg yolk (9g or 1½ teaspoons), reserved from above
14g (1 tablespoon) water
½ teaspoon table salt

Glaze

170g (½ cup) apricot jam or apple jelly
28g (2 tablespoons) water

INSTRUCTIONS

- To make the dough:** In a medium bowl, combine the flour, sugar, salt, and yeast.
- Add the egg, milk, and water and mix to form a shaggy dough.
- Turn the dough out onto a lightly floured surface and knead gently for about 1 to 2 minutes. The dough won't be completely smooth at this point, but there should not be any dry, floury patches left.
- Wrap the dough tightly in plastic or your favorite reusable wrap and refrigerate for at least 5 hours or overnight.
- To prepare the butter block:** Once the dough is chilled, remove the butter from the refrigerator and place it on an unfloured surface. Use a rolling pin to pound the butter until it has the consistency of modeling clay; it should still feel cool to the touch.
- Working quickly, use a bench knife, flexible bowl scraper, or offset spatula to mold the butter into a 5" square about ¼" thick.
- To perform the lock-in:** Remove the dough from the refrigerator and transfer it to a lightly floured surface. Dust the surface of the dough with flour, gently deflate it, then use a rolling pin to roll it into a 6" square about ½" thick.
- Place the butter block offset like a diamond in the center of the dough square.
- Fold the corners of the dough over the butter toward the center to resemble an envelope. Pinch the seams to seal and fully enclose the butter.
- To laminate the dough:** With the seam-side up, roll the dough out lengthwise to form a 6" x 16" rectangle. Brush off any excess flour on the surface of the dough.
- Fold the dough like a business letter, bringing the bottom third of the dough up and the top third of the dough down and over the top; this is called a letter fold or a single fold.
- Cover and refrigerate the dough for 20 minutes.
- Place the dough on a lightly floured surface with the seam-side up and the "spine," or folded edge of the dough on your left.
- Tap the dough a few times with the rolling pin to make the butter pliable, then roll the dough into a 6" x 16" rectangle. Brush away any excess flour, then perform a second letter fold: Fold the dough in thirds, bringing the bottom third of the dough up and the top third of the dough down over the top. Cover the dough and refrigerate for 45 minutes.
- Perform the third and final letter fold: Repeat the process of rolling and folding the dough one more time.
- The dough is now fully laminated. Allow the dough to rest for at least 5 hours (or up to overnight) in the refrigerator before forming the pastries.





17. **To shape the Danish:** Remove the dough from the refrigerator and transfer it to a lightly floured surface. Roll the dough out to an 8½" x 16½" rectangle. Use a sharp knife or pizza wheel to trim ¼" of dough off each side, which will expose the layers.
18. Using a ruler to mark the dough, cut the dough in half lengthwise and then cut each half into four even pieces to make a total of eight 4" squares. Set aside one square to shape and cover the remaining pieces.
19. **To shape the Danish into pinwheels:** Starting from one corner of the square, use a pizza wheel or sharp paring knife to make a 1¼"-long cut angled toward the center. (The cut should stop about 1" from the center.) Repeat this process until you've made four cuts, one from each corner. Pick up one of the corner tips and fold into the center, pressing it slightly to adhere. Skip the next tip, leaving it flat. Fold the next tip into the center, pressing to adhere. Skip the next tip, and repeat all the way around the square so that you have four alternating tips folded into the center to create a pinwheel shape. Repeat with the remaining dough squares as desired; alternatively, shape some (or all) of the pastries into diamonds.
20. **To shape the Danish into diamonds:** Working with one piece of dough at a time, fold the square in half to create a triangle. Using a sharp paring knife, make two cuts parallel to the sides of the triangle about ½" in from the edge; stop about ¼" from the corner. Open up the square and then fold one edge over to meet the cut you just made, then repeat with the opposite edge to form a diamond shape.
21. Transfer the shaped pastries to two parchment-lined baking sheets, arranging them evenly on the pans. Cover the pastries and let them rise in a warm spot until they are visibly puffy and feel marshmallow-like. Depending on the ambient temperature of the room, this may take 1 to 2 hours. Near the end of the proofing time, preheat the oven to 375°F with a rack in the center and prepare the filling.
22. **To make the filling:** In a medium bowl, combine the cream cheese and sugar. Use a flexible spatula to stir vigorously until smooth.
23. Add the vanilla and the measured 9g (1½ teaspoon) egg yolk, mixing to combine. Cover and chill the cream cheese mixture until ready to fill the pastries; it can be stored in the refrigerator for up to 1 week.
24. **To prepare for filling:** When the pastries are fully proofed, use a well-floured finger to gently depress the center of each Danish to make a cavity about 1½" in diameter for the filling. Set aside, covered, while you prepare the egg wash.
25. **To make the egg wash:** In a small bowl, whisk together the egg wash ingredients. Pass the mixture through a strainer, if desired, for an extra-smooth mixture.
26. Working around the depressed center, gently brush the edges of the pastries with the egg wash.
27. **To fill the pastries:** Spoon about 1 to 2 teaspoons of the cream cheese mixture into the center of each Danish, depending on the shape. Using a damp finger, make a small depression in the filling, then fill it with about ½ to 1 teaspoon of jam. (Use the larger amounts when filling the diamond-shaped Danish.) If finishing with fresh fruit, skip the jam at this step.
28. Place one of the baking sheets onto another baking sheet; this double-layering of pans will prevent the bottom of the Danish from becoming too dark. Transfer the doubled-up pans with the Danishes into the oven and bake for 20 to 24 minutes, or until a deep golden brown; keep the second baking sheet of pastries lightly covered at room temperature while the first batch bakes. While the pastries are baking, prepare the glaze.
29. **To glaze:** In a small pot, heat the jam and water over medium heat until the mixture is fluid and comes to a boil. Place a fine-mesh strainer over a medium bowl; pour the glaze into the strainer to remove any large chunks of fruit.
30. Remove the pastries from the oven. Uncover the remaining pastries, place onto a second baking sheet, and repeat the baking process. While the second batch bakes, return to the still-warm pastries: Brush the glaze all over the surface, including the filling and pastry edges. If adding fresh fruit, arrange it on top of the filling, pressing it gently to adhere. Brush the fruit with additional glaze.
31. Repeat the glazing process with the second batch of pastries. Allow them to cool completely before enjoying.
32. **Storage information:** Store Danish covered at room temperature up to 1 day.



Croissants

YIELD: 8 CROISSANTS

➤ **Flaky, buttery, and endlessly versatile, these classic croissants are a labor of love — and worth every fold. Enjoy them as simple butter croissants or fill them with ham and cheese during shaping for a savory twist that rivals any café favorite.**

INGREDIENTS

Dough

255g (2 cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour

25g (2 tablespoons) granulated sugar

1¼ teaspoons table salt

1¼ teaspoons instant yeast

28g (2 tablespoons) unsalted butter, at room temperature

57g (¼ cup) milk

89g (⅓ cup plus 2 tablespoons plus 1 teaspoon) water

Butter block

113g (8 tablespoons) unsalted butter, cold*

*Use a high fat, European-style butter, like Plugra or Cabot 83.

Filling (enough to fill four croissants)

about 50g (2 to 3 slices) ham, thinly sliced, divided

about 70g (2 to 3 slices) Swiss cheese; divided

Egg wash

1 large egg

14g (1 tablespoon) water

½ teaspoon table salt

INSTRUCTIONS

1. **To make the dough:** In a medium bowl, combine the flour, sugar, salt, and yeast.
2. Using your fingertips, work the butter into the dry ingredients until most of the pieces are the size of peas or smaller.
3. Add the milk and water and mix to form a shaggy dough.
4. Turn the dough out onto a lightly floured surface and knead gently until the dough is cohesive and no patches of dry flour remain, about 1 to 2 minutes. The dough should spring back but will not be completely smooth.
5. Cover the dough and refrigerate for at least 5 hours or overnight.
6. **To prepare the butter block:** Once the dough is chilled, remove the butter from the refrigerator and place it on an unfloured surface. Use a rolling pin to pound the butter until it has the consistency of modeling clay; it should still feel cool to the touch.
7. Working quickly, use a bench knife, flexible bowl scraper, or offset spatula to mold the butter into a 5½" square of even thickness.
8. **To perform the lock-in:** Remove the dough from the refrigerator and transfer it to a lightly floured surface. Gently deflate it and then use a floured rolling pin to roll it into a 6" x 12" rectangle.
9. Turn the dough so that the long side is parallel to you, then place the butter block on the right half of the dough. Fold the left half of the dough over the right, enclosing the butter. Pinch the edges to seal in the butter.
10. **To laminate the dough:** Keeping the folded edge (the "spine") on the left, reroll the dough into a 6" x 16" rectangle.
11. Brush off any excess flour, then fold the dough like a business letter, bringing the bottom third of the dough up and the top third of the dough down and over the top; this is called a letter fold or a single fold. Refrigerate the dough for 20 minutes.

12. Remove the dough from the refrigerator and place it on a lightly floured surface. Position the dough so that the spine, running the length of the dough, is on your left. Roll the dough out lengthwise to form a 6" x 16" rectangle. Brush off any excess flour, then perform another letter fold. Cover and refrigerate the dough for 45 minutes.
13. Repeat this process one more time to complete your third and final letter fold, then allow the dough to rest for at least 5 hours or overnight in the refrigerator before rolling out and forming the croissants.
14. **To shape the croissants:** Remove the dough from the refrigerator and transfer it to a lightly floured surface. Roll out the dough to about 8½" x 16½"; it should be about ¼" thick. Use a pizza wheel or a sharp knife to trim off about ¼" to ½" of dough along all the edges so that you have a neatly trimmed 8" x 16" rectangle.
15. Use a ruler to mark the dough at 4" intervals along the long edge, then cut the dough into four 8" x 4" strips. Cut each strip in half diagonally to form eight triangles.
16. **If adding the ham and cheese filling:** Cut each slice of ham and cheese in half to form rough triangles about 2½" wide and 6" long. Place the ham (about 12g per croissant) on top of the rolled-out triangle of dough, followed by the cheese (about 18g per croissant).
17. Starting with the base of one triangle, fold ¼" of the dough over onto itself, then continue rolling the triangle up to the point. Repeat this process with the remaining triangles.
18. Arrange the shaped croissants on two parchment-lined baking sheets, spacing them at least 2" apart to give them room to expand. (Make sure the tip of the croissant is tucked underneath the bottom to prevent it from unfurling.) Gently cover the croissants with a baking sheet cover or plastic wrap.
19. Allow the croissants to rise until they have almost doubled in bulk, about 1½ to 3 hours. Rising times vary depending on temperature and humidity, so observe them for puffiness. They should feel spongy and marshmallow-like. Near the end of the rise time, preheat oven to 400°F with a rack in the center.
20. **To make the egg wash:** In a small bowl, whisk together the egg wash ingredients. Pass the mixture through a strainer, if desired, for an extra-smooth mixture. Just before baking, brush the croissants gently with the egg wash, avoiding the exposed layers.
21. Place each baking sheet onto another baking sheet; this double-layering of pans will prevent the bottom of the croissants from becoming too dark. Bake the croissants for about 18 to 25 minutes, or until deep golden brown.
22. **Storage information:** Store leftover croissants airtight at room temperature for 2 to 3 days. Freeze for longer storage.





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