



Welcome to the King Arthur Baking School's Virtual Lofty Layers: Crafting Croissants class. In this class, we'll guide you through the process of making the base dough, laminating, rolling, and shaping to create a flaky, delectable croissant and pain au chocolat. 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 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 croissants 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 croissants 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 + 1/8 teaspoon

Instant yeast: 1 1/4 teaspoon

Unsalted butter: 28 grams (2 tablespoons), room temperature

Water: 89 grams (3/8 cup) + 15 grams (1 tablespoon)

Milk: 59 grams (1/4 cup)

Egg: 1

Granulated sugar: 25 grams (2 tablespoons)

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

Chocolate batons or chocolate chips: 8 batons to make 4 pain au chocolate, optional

* 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

Mixing bowls (1 medium and 1 small)

Mixing spoon or spatula (or plastic bowl scraper)

Bench scraper (optional)

Plastic wrap

Large plastic bag (optional)

Pastry (pizza) cutter or sharp knife

Rolling pin

Ruler

Pastry brush

Parchment paper or silicone baking mats

Baking sheets (2)