



Welcome to the King Arthur Baking School's Virtual Kids Monkey Bread class. In this 90-minute class, we'll guide you through the process of making a sweet or savory version of Monkey Bread - you decide before class which version you'd like to make! 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: 210 grams (1 3/4 cups), plus more for dusting work surface

White Whole Wheat or Whole Wheat Flour: 114 grams (1 cup)

Dry Milk Powder: 12 grams (2 tablespoons) OR use milk in place of the water in the recipe

Sugar: 12 grams (1 tablespoon)

Instant Yeast: 1 1/2 teaspoons

Salt: 1 teaspoon

Unsalted Butter: 70 grams (1 tablespoon) room temperature and (1/4 cup) melted

Water: 236 grams (1 cup), warm

Optional Sweet Ingredients: Cinnamon: 1 teaspoon, Sugar: 100 grams (1/2 cup).

Optional Sweet Glaze Ingredients: Confectioners' sugar: 114 grams (1 cup), Heavy Cream: 56 grams (1/4 cup)

Optional Savory Ingredients: Parmesan grated cheese: 40 grams (1/4 cup) or any other hard cheese, such as Asiago, Grana Padina, Pizza Seasoning: 1 teaspoon or Italian seasoning, pizza sauce for serving.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 medium and 1 cup small)

Mixing spoon or spatula (or plastic bowl scraper)

Bench knife or knife

Whisk

8-cup Bundt pan or 8-inch cake pan

Plastic wrap

Pan spray

Piping bag with twist ties or any plastic bag