



# Perfectly Pillowy Cinnamon Rolls

- Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be an attachment in your confirmation email. Please scroll past the equipment list for the recipes.
- If you have any questions or concerns email us, [bakingeducation@kingarthurbaking.com](mailto:bakingeducation@kingarthurbaking.com). All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

## INGREDIENTS (total amount needed for the class)

Unbleached Bread Flour: 338 grams (2 3/4 cups plus 1 tablespoon)

Instant yeast: 2 teaspoons

Salt: 2 1/2 teaspoons

Granulated sugar: 25 grams (2 tablespoons)

Brown sugar: 107 grams (1/2 cup)

Confectioners' sugar: 170 grams (1 1/2 cups)

Ground cinnamon: 3 to 4 teaspoons

Vanilla extract: 1/2 teaspoon

Whole milk: 292 grams (1 1/4 cups)

**Unsalted butter: 113 grams (1 stick), at room temperature**

\*See recipe for optional filling and icing variations.

## EQUIPMENT

Scale (preferred) or measuring cup set

Stand mixer with dough hook attachment (highly recommended)

Measuring spoons

Liquid measuring cup



Mixing bowls, various sizes

Small saucepan

Whisk

Rubber spatula

Pastry brush

Bench knife and bowl scraper

Serrated knife (or dental floss)

Baking sheet pan

Parchment paper or pan spray

Plastic wrap