



Welcome to the King Arthur Baking School's Do the Twist Pretzel class. In this 90-minute class, you'll learn the secret to classic pretzel dough, then do the twist on sweet and savory versions. Butter, salt, cinnamon-sugar...we've got it covered! 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 equipment needs for recipes)

INGREDIENTS (total amount needed for the class)

Unbleached Bread Flour: 600 grams (5 cups) or Unbleached All-Purpose Flour

Water: 4258 grams (18 cups)

Unsalted butter: **28 grams (2 tablespoons), room temperature** AND 71 grams (5 tablespoons), melted

Salt: 12 grams (2 teaspoons)

Instant yeast: 5 grams (1 1/2 teaspoons) or active dry yeast

Diastatic malt powder: 1 gram (1/4 teaspoon)

Baking soda: 130 grams (1/2 cup)

Coarse pretzel salt: 6 grams (2 tablespoons) or other coarse salt (optional)

Sugar: 99 grams (1/2 cup) (optional)

Ground cinnamon 15 grams (2 tablespoons) (optional)

Optional additional ingredients for stuffed pretzels:

Baker's choice, but things we like are ham and shredded cheddar, chopped frozen spinach and feta, or sauteed mushrooms and swiss. **Whatever you would like to use should be prepped ahead of time.**

EQUIPMENT

Scale or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with dough hook (optional) or 1 large bowl and mixing spoon

Cover for bowl (plastic wrap, towel, etc.)

Bench knife or knife

Ruler (optional)

Baking sheets with parchment paper or silicone baking mats: 2



Wide, shallow stock pot

Spider, tongs, or slotted spoon

Pastry brush (optional)

Medium shallow bowls: 2 (optional)