



**Welcome to the King Arthur Baking School's Virtual Kid's Club: Quesadillas class. In this 90-minute class, we'll guide you through the process of making flour tortillas from scratch, then customize them with your favorite fillings to create one-of-a kind quesadillas. 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: 240 grams (2 cups), plus more for dusting work surface

Salt: 3/4 teaspoon

Baking powder: 1/2 teaspoon

Olive oil: 25 grams (2 tablespoons)

Warm water: 150 grams (2/3 cup)

Shredded cheese: 300 grams (about 2 1/2 cups) such as Monterey jack, Cheddar, or Mexican Cheese blend

Optional add-ins: 300 grams (about 2 1/2 cups) such as cooked chicken, pork, or beef, black or refried beans, caramelized onions, roasted vegetables, sautéed spinach, diced tomatoes, and/or bell peppers

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowl: 1 medium

Mixing spoon (or bowl scraper)

Plastic wrap

Rolling pin

Baking sheet with parchment paper or silicone baking mat

Ruler (optional)

Sauté pan: 1 large (or griddle)

Spatula or tongs

Pizza wheel or large knife