



**Welcome to the King Arthur Baking School's Virtual Raise the Bar class. In this class, we will move beyond brownies to spectacular bar cookies. See how layers of flavor and texture raise your bar cookies to new heights. 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. (Scroll down past equipment needs for recipes.)**

**We look forward to baking with you!**

### **INGREDIENTS (total amount needed for the class)**

Unbleached All-Purpose Flour: 360 grams (3 cups)

Salt: 1 1/2 teaspoons

Granulated sugar: 347 grams (1 3/4 cups)

Brown sugar: 319 grams (1 1/2 cups)

Unsweetened shredded coconut: 86 grams (1 1/2 cups)

Semi-sweet chocolate chips: 128 grams (3/4 cup)

**Pecans: 227 grams (2 cups), lightly toasted and finely chopped**

Honey: 85 grams (1/4 cup)

Coconut oil: 74 grams (1/4 cup plus 2 tablespoons)

Vanilla extract: 15 grams (1 tablespoon)

Lime juice: 118 grams (1/2 cup), fresh preferred

Unsalted butter: 340 grams (1 1/2 cups)

**Cream Cheese: 227 grams (1 package), room temperature**

**Eggs: 4, large, room temperature**

Milk: 60 grams (1/4 cup)

Sparkling sugar: optional, for garnish

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Stand mixer or hand mixer with paddle attachment, recommended

Measuring spoons

Liquid measuring cup

Mixing bowls (1 medium and 1 small)



Small saucepan

Ruber spatula or heat proof spoon

Pastry blender

Pan spray

2- 8" x 8" pans, please note recipe yields

1- 9" x 13" pan, please note recipe yields



# Coconut Lime Bars

**YIELD:** two 8" square pans or one 9" x 13" pan

## INGREDIENTS

### CRUST

120 grams (1 cup) King Arthur Unbleached All-Purpose Flour

86 grams (1 1/2 cups) unsweetened shredded coconut

106 grams (1/2 cup) brown sugar

1/2 teaspoon salt

74 grams (1/4 cup plus 2 tablespoons) coconut oil, melted

### FILLING

227 grams (1 cup) cream cheese, room temperature

297 grams (1 1/2 cups) sugar

15 grams (2 tablespoons) King Arthur Unbleached All-Purpose Flour

4 large eggs

118 grams (1/2 cup) lime juice

## DIRECTIONS

### CRUST

1. Preheat the oven to 350°F/175°C. Prepare two 8" square pans or one 9" x 13" pan with non-stick spray. Set aside.
2. Combine the flour, coconut, brown sugar, salt, and coconut oil.
3. If using two 8" square pans, divide the mixture in half and press it into the prepared pans. If using a 9" x 13" pan, press the mixture into the prepared pan.
4. Bake the crust(s) for 15 minutes, or until firm, fragrant, and just starting to brown.

### FILLING

1. In the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese and sugar until smooth.
2. Add the flour, stirring to combine.
3. With the mixer running on medium-low speed, add the eggs one at a time. Then add the lime juice.



4. Scrape the sides and bottom of the bowl well to make sure everything is well combined.
5. Pour the filling onto the par-baked crust(s) and return to the oven.
6. Bake 8" square pans for approximately 15 minutes or until the filling is set and the centers just jiggle when the pans are tapped. Bake a 9" x 13" pan for 20 to 25 minutes.
7. Allow bars to cool completely before cutting into squares.
8. Store bars covered in the refrigerator up to five days. Freezing is not recommended.



# Chocolate-Glazed Toffee Bars

**YIELD:** two 8" square pans or one 9" x 13" pan

## INGREDIENTS

### CRUST

225 grams (1 3/4 cups plus 2 tablespoons) King Arthur Unbleached All-Purpose Flour

50 grams (1/4 cup) sugar

1/2 teaspoon salt

170 grams (3/4 cup) unsalted butter, cold, cut into 1/2" dice

30 grams (2 tablespoons) milk, cold, or more as needed

### FILLING

213 grams (1 cup) brown sugar

170 grams (3/4 cup) unsalted butter

85 grams (1/4 cup) honey

30 grams (2 tablespoons) milk

1/2 teaspoon salt

227 grams (2 cups) pecans, lightly toasted and finely chopped

15 grams (1 tablespoon) vanilla extract

### TOPPING

128 grams (3/4 cup) semisweet chocolate chips

36 grams (2 tablespoons) sparkling sugar, optional

## DIRECTIONS

### CRUST

1. Preheat oven to 350°F/175°C. Prepare two 8" square pans or one 9" x 13" pan with non-stick spray. Set aside.
2. Combine the flour, sugar, and salt.
3. Cut the butter into the flour mixture until it resembles a coarse meal.
4. Stir in the milk. The dough may seem somewhat dry but should hold together when squeezed.  
If the dough is not holding together, add additional milk as necessary.



5. If using two 8" square pans, divide the dough in half, then press it firmly into the prepared pans. If using one 9" x 13" pan, press the dough firmly and evenly into the prepared pan.
6. Gently dock the dough with a fork, then chill 15 minutes.
7. Bake the base(s) 15 to 20 minutes, or until set and just starting to brown around the edges.
8. Remove the base(s) from the oven and set aside to cool.

## FILLING

1. In a saucepan, bring the brown sugar, butter, honey, milk, and salt to a boil over medium heat. Cook until the sugar is dissolved, and butter has melted, stirring occasionally. Remove from the heat.
2. Stir in the pecans and the vanilla.
3. Spread toffee mixture evenly over the baked base(s).
4. Bake until the toffee layer is golden brown and bubbly, about 15 to 20 minutes.

## TOPPING

1. Remove bars from the oven, then evenly sprinkle the chocolate chips over the baked toffee layer.
2. Let stand for 5 minutes. Then, using a spatula, smooth the chocolate back and forth over the toffee base. There will be some base showing through.
3. Immediately sprinkle with sparkling sugar, if using.
4. Let cool completely, then cut into squares.
5. Store bars in an airtight container at room temperature up to two weeks.