



**Welcome to the King Arthur Baking School's Virtual Raise the Bar class. In this 90-minute 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