



Sheng Jian Bao and Scallion Pancakes

- **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.**
- **All recipes used in class are included in this attachment. Please scroll past the equipment list for the recipes.**
- **If you have any questions or concerns email us, 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 All-Purpose Flour: 660 grams (5 1/2 cups)

Sugar: 99 grams (1/2 cup)

Salt: 1 1/2 teaspoons + more for seasoning

Pepper: seasoning

Instant or active dry yeast: 1 teaspoon

Baking powder: 1/2 teaspoon

Canola oil or any neutral oil: 198 grams (1 cup)

Sesame oil: 2 tablespoons

Soy sauce: 182 grams (3/4 cup)

Rice wine vinegar: 57 grams (1/4 cup)

Mirin: 2 tablespoons (optional)

Milk: 236 grams (1 cup)

Ground pork: 3/4 pound

Green onions: 2 bunches (8-12, depending on size)

White or yellow onion: 1 medium

Shiitake Mushrooms or any mushroom of your choice: 140 grams (5 ounces)

Garlic: 3 cloves

Fresh ginger: about a 3-4" piece

Sambal or chili sauce of your choice (optional)



Sesame seeds: optional garnish

Water: 236 grams (1 cup)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: Assorted sizes

Bowl scraper (optional)

Bench scraper (optional)

Pastry brush

Cutting board

Sharp knife

Sheet pan, 1

Plastic wrap

Spatula or tongs

Large saute pan with lid or foil to use as a lid

Rolling pin or small dowel

Garlic press (optional)