



Soft and Fluffy Dinner Rolls

- 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. **Any prep work to be done before class is highlighted in yellow.**
- All recipes used in class will be attached in your confirmation email. 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)

King Arthur Unbleached Bread Flour: 534 grams (4 1/4 cups + 3 tablespoons)

Dry milk powder: 24 grams (2 tablespoons + 2 teaspoons), optional

Salt: 2 teaspoons

SAF Gold yeast (osmotolerant): 16 grams (1 tablespoon + 2 teaspoons), instant yeast can be substituted*

Sugar: 86 grams (1/4 cup + 3 tablespoons)

Unsalted butter: 96 grams (6 tablespoons), at room temperature

Milk: 236 grams (1 cup), at room temperature

Water: 76 grams (1/4 cup + 1 tablespoon)

Eggs: 3 large, at room temperature

*Because of the high sugar content of this dough, proofing takes longer than usual. Gold yeast will help reduce the proofing time. Instant yeast can be substituted, but proofing time will increase.

EQUIPMENT

Stand mixer with dough hook, required

9"x13" pan OR (2) 8" or 9" cake pans

Scale (preferred) or measuring cup set

Measuring spoons



Liquid measuring cup

Small saucepan

Whisk

Rubber spatula

Bench scraper and bowl scraper

Plastic wrap

Non-stick pan spray

Pastry or silicone brush (optional)