



Welcome to the King Arthur Baking School's Virtual Sticky Fingers class. In this 2 1/4-hour class, you will make two sweet temptations--classic yeasted, iced cinnamon rolls, and a quick version of sticky buns with a gooey caramel topping! Below you will 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: 660 grams (5 1/2 cups), plus more for dusting work surface

Instant yeast: 2 teaspoons

Granulated sugar: 37 grams (3 tablespoons)

Salt: 1 1/2 teaspoons

Unsalted butter: 57 grams (1/4 cup), room temperature AND 28 grams (2 tablespoons), melted

Milk: 178 grams (3/4 cup)

Egg: 1 large, room temperature\*

Brown sugar: 226 grams (about 1 1/4 cups)

Ground cinnamon: 2 teaspoons

Confectioners' sugar: 227 grams (2 cups)

Vanilla extract: 2 teaspoons

Heavy cream: 439 grams (1 3/4 cups + 2 tablespoons)

Maple syrup: 78 grams (1/4 cup)

Chopped pecans or walnuts: 40 grams (1/4 cup) (optional)

Baking powder: 2 teaspoons

Non-stick baking spray (or butter/oil for greasing pans)

### EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 1 large, 3 medium, and 1 small

Mixing spoons or spatulas: 2

9" baking pans: 2

Ruler (optional)



Pastry brush (optional)

Pastry blender (optional)

Serrated knife (or dental floss)

Wire cooling rack

Bowl cover (plastic wrap, towel, etc.)