



BAKING SCHOOL

On-Demand



BAKING WITH KIDS

FIRST CLASS RECIPES FOR YOUNG BAKERS

Our Baking School

We love to bake and want to share our passion with you. Whether you're a beginner or a bakery professional, let us help you take your baking to the next level. Explore our hands-on classes. Relax and take in a seated demonstration. Bake with kids. Enjoy our special guest instructors. Whatever you wish, you're invited to come bake with us.

The King Arthur Baking School has multiple locations:

Norwich, VT | Skagit Valley, WA | Live Online | On-Demand

Baking for a better world.

Our mission is to share the pure joy of baking nationwide. But that's not all; our 235-year-old employee-owned Vermont company is a certified B Corporation, dedicated to environmental stewardship and helping those in need — because after all, baked goods and doing good go hand in hand.

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Baking School On-Demand

**BAKING WITH KIDS:
FIRST CLASS RECIPES FOR YOUNG BAKERS**

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SWEET & SALTY!

THE KING ARTHUR BAKING SCHOOL



Giant Chocolate Chip Cookie

YIELD: ONE 9" OR 10" COOKIE, ENOUGH FOR 12 TO 16 PEOPLE

- The only thing better than a chocolate chip cookie is a massive chocolate chip cookie! If you eat it warm from the oven, it'll be gooey and scoopable. If you let it cool, you can slice it into wedges.

TOOLS CHECKLIST

- COOLING RACK
- SMALL GLASS BOWLS
- SCALE
- MICROWAVE-SAFE BOWL
- MEASURING SPOONS
- OFFSET SPATULA
- FLEXIBLE SPATULA
- NONSTICK SPRAY
- 10" CAST IRON SKILLET OR 9" ROUND PAN
- STAND MIXER WITH FLAT BEATER ATTACHMENT
- OVEN MITTS

INGREDIENTS

213g (1 cup) dark brown sugar, packed
50g (¼ cup) granulated sugar
113g (8 tablespoons) unsalted butter, melted
1 large egg plus 1 large egg yolk, at room temperature
2 teaspoons King Arthur Pure Vanilla Extract
150g (1⅓ cups) King Arthur Unbleached All-Purpose Flour
1 teaspoon table salt
½ teaspoon baking powder
170g (1 cup) semisweet chocolate chips or chopped semisweet chocolate vanilla ice cream, for serving (optional, but highly recommended!)

INSTRUCTIONS

1. Preheat the oven to 350°F with a rack in the center. Grease a 10" cast iron skillet or 9" round pan with nonstick spray or butter. In the bowl of a stand mixer fitted with the flat beater attachment, mix the brown sugar, granulated sugar, and butter on low speed until combined. Add the egg, egg yolk, and vanilla, and mix to combine. Scrape the sides of the bowl with a flexible spatula.
2. Add the flour, salt, and baking powder to the bowl and mix until almost combined. A few streaks of flour are OK. Scrape the sides of the bowl. Add the chocolate, and mix until no flour streaks remain.
3. Transfer the dough to the prepared skillet or pan and spread into an even layer.
4. Transfer the skillet or pan to the oven and bake for 25 to 30 minutes, or until the cookie is evenly golden brown across the top and pulls away from the sides slightly.
5. Remove from the oven and set on a wire rack to cool for 10 minutes before serving scoops directly from the skillet or pan, preferably with vanilla ice cream alongside. For a sliceable cookie, cool in the pan for 25 to 30 minutes, then use a spatula to lift the cookie out of the pan and onto a cutting board, and slice into wedges.
6. Store any leftover cookie in an airtight container at room temperature for up to 3 days. Reheat individual portions in the microwave, if desired.

Empanadas

YIELD: 16 EMPANADAS

TIME: 1 HOUR 20 MINUTES, PLUS CHILLING AND TIME TO PREPARE THE FILLING

- **These are the best handheld snacks! Choose your filling for these little pastries — black bean and corn or chicken. They're good warm or at room temperature and would be a great thing to bring for school lunch, a picnic, or a movie-night snack.**

TOOLS CHECKLIST

- RIMMED BAKING SHEET
- PARCHMENT PAPER
- ASSORTED MIXING BOWLS
- SCALE
- 4" ROUND CUTTER
- FLEXIBLE SPATULA
- WHISK
- PASTRY BRUSH
- FORK
- BENCH KNIFE
- ROLLING PIN
- PLASTIC WRAP

INGREDIENTS

Dough

360g (3 cups) King Arthur Unbleached All-Purpose Flour
½ teaspoon table salt
113g (8 tablespoons) unsalted butter, cold; cut into ½" cubes
1 large egg
71g (5 tablespoons) water, cold

For assembly

1 large egg whisked with 1 tablespoon water (egg wash)
1 batch filling of your choice (see options below)

INSTRUCTIONS

1. **To make the dough:** In a large bowl, combine the flour and salt, then add the butter. Using your fingertips, work the butter into the flour until the butter pieces are the size of peas.
2. In a small bowl, whisk together the egg and the cold water until combined, then add to the flour mixture and stir until a cohesive dough forms.
3. Lightly flour your work surface, then transfer the dough to it and knead gently for about 5 minutes, until the butter is all mixed in and the dough is smooth.
4. Divide the dough into two even pieces, then pat each piece into a 6" disk. Wrap each disk in plastic wrap and chill in the refrigerator for at least 20 minutes. (This will make the dough easier to roll.)
5. While the dough chills, preheat the oven to 375°F with a rack in the center. Line an 18" x 13" rimmed baking sheet with parchment paper. Remove one disk of dough from the refrigerator and unwrap. On a lightly floured surface with a lightly floured rolling pin, roll the dough out until it's about ⅛" thick.
6. Using a 4" round cutter, stamp out circles of dough and put them on the baking sheet. Gather up the scraps, roll the dough flat, and continue stamping out circles.
7. **To assemble the empanadas:** Using your fingertip, rub a small amount of egg wash around the edge of one dough circle. Scoop a tablespoon of filling into the center of the round. Don't overfill it, or it will be hard to seal and more likely to bust open in the oven. Fold the dough over in half to enclose the filling and form a semicircle. Tightly seal the edges by crimping with the tines of a fork. Repeat with the remaining dough circles.
8. Place the empanadas on the prepared baking sheet, brush the tops with some of the remaining egg wash, and prick the top of each empanada with a fork to vent. Bake for 25 to 30 minutes, or until the empanadas are golden brown. Remove from the oven and serve hot.
9. **Storage information:** Store baked, cooled empanadas, covered, in the refrigerator for up to 4 days; to reheat, bake at 350°F for 10 to 15 minutes, or until heated through. The uncooked dough can be stored in the refrigerator for up to 2 days.



Black Bean and Corn Filling

TIME: 5 MINUTES

INGREDIENTS

76g (½ cup) fresh or frozen corn (thawed if frozen)
85g (½ cup) canned black beans, drained
28g (¼ cup) shredded cheddar cheese
59g (¼ cup) prepared enchilada sauce
28g (1 ounce) cream cheese, softened
¼ teaspoon table salt
⅓ teaspoon freshly ground black pepper

INSTRUCTIONS

In a medium bowl, combine the corn, beans, cheddar cheese, enchilada sauce, cream cheese, salt, and pepper, and mix well to combine. Chill until ready to use.

Chicken Filling

TIME: 5 MINUTES

INGREDIENTS

74g (½ cup) cooked chicken (this could be from a store-bought rotisserie chicken), shredded into bite-size pieces
57g (½ cup) shredded cheddar cheese
36g (¼ cup) diced red bell pepper
28g (1 ounce) cream cheese, softened
½ teaspoon table salt
⅓ teaspoon freshly ground black pepper

INSTRUCTIONS

In a medium bowl, combine the chicken, cheddar cheese, bell pepper, cream cheese, salt, and black pepper, and mix well to combine. Chill until ready to use.





Chocolate Cream Pie

YIELD: ONE 9" PIE, ENOUGH FOR 8 PEOPLE

- This pie is like a chocolatey cloud. The crust is made from crushed chocolate sandwich cookies, then filled with creamy chocolate pudding and topped with lots of whipped cream.

TOOLS CHECKLIST

- FOOD PROCESSOR
- SCALE
- LARGE LIQUID MEASURING CUP
- MEASURING CUPS
- MEASURING SPOONS
- FLEXIBLE SPATULA
- 9" TART PAN WITH REMOVABLE BOTTOM
- OVEN MITTS
- STAND MIXER WITH WHISK ATTACHMENT
- NONSTICK SPRAY
- VEGETABLE PEELER
- HEATPROOF MEASURING CUP
- OFFSET SPATULA
- BENCH KNIFE
- RIMMED BAKING SHEET
- COOLING RACK

INGREDIENTS

Crust

288g (about 25) chocolate sandwich cookies, such as Oreos
pinch of table salt
72g (5 tablespoons) unsalted butter, melted

Filling

213g (1 1/4 cups) semisweet chocolate chips
1/4 teaspoon table salt
37g (3 tablespoons) granulated sugar
2 large eggs, at room temperature
1 teaspoon King Arthur Pure Vanilla Extract
284g (1 1/4 cups) heavy cream

Whipped cream topping

227g (1 cup) heavy cream
29g (1/4 cup) confectioners' sugar, sifted if lumpy
1/2 teaspoon King Arthur Pure Vanilla Extract
small chunk of semisweet or milk chocolate, for shaving; optional

INSTRUCTIONS

1. Preheat the oven to 375°F with a rack in the center. Grease a 9" tart pan with nonstick spray or butter, and set it on a rimmed baking sheet.
2. **To make the crust:** In a food processor, combine the cookies, salt, and butter, and pulse until the mixture is thick and beginning to stick together, about four 30-second pulses.
3. Transfer the mixture to the prepared pan, then use a flat-bottomed measuring cup or glass, plus the pads of your fingers, to press it evenly into the bottom and up the sides. Transfer the crust (still on the baking sheet) to the oven, and bake until set and starting to dry out, about 15 minutes. Remove from the oven and set the pan on a wire rack to cool to room temperature.
4. **To make the filling:** Place the chocolate chips, salt, and granulated sugar in the food processor and pulse until finely ground. Add the eggs and vanilla and pulse just until everything is well combined.
5. Heat the cream in a small saucepan set over medium-high heat until the cream is just short of a full rolling boil; it should be bubbling vigorously around the edges, with larger bubbles rippling across the center. The temperature should be at least 206°F. (Alternatively, put the cream in a small microwave-safe bowl and microwave on high power in 45-second bursts until hot.)
6. Turn on the food processor and slowly add the cream. Process until the chocolate has melted and the mixture is smooth, scraping down the sides of the processor bowl if necessary. Pour the filling into the baked crust. Place the tart back onto the baking sheet, then transfer it to the refrigerator and chill until set, 2 hours.
7. **To make the whipped cream topping:** In the bowl of a stand mixer fitted with the whisk attachment, combine the cream, confectioners' sugar, and vanilla, and whisk on medium-high speed until the cream holds a medium peak.
8. Remove the pie from the refrigerator. Spoon or pipe the whipped cream onto the filling, then use a vegetable peeler to shave bits from the chunk of chocolate, if using, and sprinkle over the pie. To serve, cut the pie into wedges.
9. **Storage information:** Store leftover pie, covered and refrigerated, for 3 days.

Pizza Party Buns

YIELD: 16 BUNS

- You've had cinnamon rolls, but have you ever had a pizza roll? These spirals are filled with pizza sauce and cheese (and pepperoni, if you'd like) for a very portable, on-the-go version of pizza that would be great in a lunch box.

TOOLS CHECKLIST

- SCALE
- BOWL COVER
- WOODEN SPOON
- LARGE MIXING BOWL
- BOWL SCRAPER
- MEASURING SPOONS
- ROLLING PIN
- PLASTIC WRAP
- RULER
- NONSTICK SPRAY
- TWO RIMMED BAKING SHEETS
- SHARP KNIFE
- SERRATED KNIFE OR DENTAL FLOSS
- SAUCE SPREADER (SPOON)
- OVEN MITTS

INGREDIENTS

Dough

284g (1¼ cups) warm milk, preferably whole

38g (3 tablespoons) olive oil

1½ teaspoons table salt

420g (3½ cups) King Arthur Unbleached Bread Flour

2½ teaspoons instant yeast

For assembly

114g (½ cup) pizza sauce, plus more for serving

226g (2 cups) shredded mozzarella or Monterey Jack cheese

113g (1 cup) thin sliced, chopped pepperoni; optional

INSTRUCTIONS

1. **To make the dough:** In a large bowl, combine the milk, oil, salt, flour, and yeast, and mix with the handle of a wooden spoon until a rough dough forms. Lightly flour your work surface, then transfer the dough to it. Knead by hand until you have a smooth, soft dough, about 2 minutes.
2. Return the dough to the bowl, cover, and let rise until puffy and double in size, 1 to 1½ hours.
3. Lightly grease your work surface with some nonstick spray or a little bit of vegetable oil. Use a flexible bowl scraper to gently ease the dough out of the bowl onto the work surface. Press the dough lightly with your palm to deflate it. Line two 18" x 13" rimmed baking sheets with parchment paper and set nearby.
4. With a lightly floured rolling pin, roll the dough into a 12" x 18" rectangle (use a ruler to check), then arrange the dough so the long side is facing you.
5. **To assemble the buns:** Dollop the pizza sauce onto the rolled-out dough, and spread it into an even layer with an offset spatula or the back of a spoon, covering all but a ½" strip along the long side of the rectangle that is farthest from you. Top with the cheese and the pepperoni, if using, avoiding the sauceless strip.
6. Starting with the edge closest to you, roll the dough into a tight log. When you get to the other edge, pinch the dough to seal.
7. With a knife, score the log crosswise to make 16 equal pieces, each about 1½" wide, just marking the surface without cutting through the dough. Then, using the serrated knife or a long piece of unflavored dental floss, slice the dough at the score marks into individual buns.
8. Place the buns cut-side up on the prepared baking sheets, eight per pan, spacing them evenly. Cut two large pieces of plastic wrap and grease each on one side with nonstick spray, then cover the baking sheets with the plastic wrap, greased-side down, and let the buns rise for 1 to 1½ hours, until they're nicely puffed. Toward the end of the rising time, arrange one oven rack in the top third of the oven and one in the bottom third, then preheat the oven to 350°F.
9. Uncover the baking sheets, transfer to the oven, and bake for 25 to 30 minutes, rotating the pans from top to bottom and turning them from front to back halfway through the baking time, until the buns are light golden brown. Remove from the oven and serve warm, with additional pizza sauce on the side for dipping, if you'd like.
10. **Storage information:** Store any leftover buns, tightly wrapped, in the refrigerator for up to 3 days. Reheat, covered, for about 10 minutes in a 350°F oven or very briefly in a microwave before serving.





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