



Welcome to the King Arthur Baking School's Virtual Baking with Kids: Toaster Pastries class! In this 90-minute class, we'll guide you through making a tender hot water pastry that we'll fill with cinnamon sugar and top with a vanilla glaze. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Brown Sugar: 53 grams (1/4 cup)

Ground cinnamon: 1/2 teaspoon

Unbleached All-Purpose Flour: 375 grams (3 cups + 2 teaspoons), plus more for dusting work surface

Egg: 1 large

Salt: 1 teaspoon

Unsalted butter: 142 grams (10 tablespoons)

Water: 141 grams (1/2 cup + 1 1/2 tablespoons)

Confectioners' sugar: 113 grams (1 cup)

Vanilla extract: 1/2 teaspoon

Sprinkles or colored sugar: 24 grams (2 tablespoons) (optional)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 1 large, 1 medium, 2 small

Forks: 2

Small pot or medium microwave-safe bowl: 1

Mixing spoon

Rolling pin

Ruler (optional)

Baking sheet with parchment paper or silicone baking mat

Pastry brush (optional)

Small spatula or butter knife