

WELCOME TO
UNCOMMON EXPERIENCES

Virtual Brunch Baking Workshop

 uncommon goods

MESSAGE FROM YOUR INSTRUCTOR

I'm looking forward to teaching you everything you need to know about baking delicious brunch treats. In this document, you'll find information on how to prepare for the class so you can jump right into learning.

**Happy baking,
Kye Ameden
King Arthur Baking Instructor**

Virtual Brunch Baking Workshop

Weekend mornings slow down in the very best way when the scent of warm pastry drifts through the kitchen. In this pre-recorded class created by fellow B Corp King Arthur Baking and taught by baker and recipe expert Kye Ameden, brunch baking becomes an approachable and joyful craft.

Across a series of on-demand lessons you can watch whenever inspiration strikes, you'll learn how a pair of versatile doughs transforms into bakery-worthy treats that make any morning feel like a special occasion.

Participants will:

- Follow five on-demand video lessons covering the foundations of sweet brunch baking.
- Learn to prepare two versatile doughs: a tender sweet dough and a pillowy milk bread using the tangzhong method.
- Turn those doughs into brunch favorites including a raspberry jam braid, chocolate cinnamon babka, and classic cinnamon rolls.
- Bake a bonus recipe for classic cream scones.
- Access the full video series anytime after purchase for at least one year.

Participants receive an access code after purchase to create a free account and unlock the class on King Arthur Baking's online learning platform.

Class Length: 5 videos

We Suggest:

No special equipment is required to enjoy the class, but these tools can make the baking process even more enjoyable:

- Get A Grip Mixing Bowl
- Ergonomic Rolling Pin
- Nesting Hearts Bread Warming Set

BEFORE YOU BEGIN

- Clear a workspace on your table or counter.
- Set up your laptop or tablet where you can see and hear it clearly but won't risk spilling anything on it.

EQUIPMENT FOR THE CLASS

King Arthur Baking recommends the following equipment. Suggested alternatives are provided where possible.

- Large mixing bowl
- Rolling pin
- Digital kitchen scale
- Measuring cups
- Measuring spoons
- Sheet pans
- Whisk
- Parchment paper
- Pastry brush
- Stand mixer (*or space for hand-kneading, ideally on a pastry or rolling mat*)
- Offset spatula (*or regular spatula*)
- Flexible bowl scraper (*or silicone spatula*)
- Bench knife (*or chef's knife or metal spatula*)
- Bread knife (*or offset bread knife*)
- Dough-rising bucket (*or large lidded storage container*)
- Bread proofer (*or large bowl with a dish towel*)
- Digital thermometer

INGREDIENTS and MATERIALS

Tender Sweet Dough

- 6 cups (720g) King Arthur Unbleached All-Purpose Flour, plus more for flouring the work surface
- 1/2 cup (100g) granulated sugar
- 1/4 cup (28g) dry milk powder
- 1 tablespoon (9g) instant yeast
- 2 1/4 teaspoons (14g) salt
- 1/4 cup (56g) unsalted butter, room temperature
- 2 large eggs, room temperature
- 1 1/3 cups (315g) water, 75°F–78°F
- 2 teaspoons (10g) vanilla extract

Raspberry Jam Braid

- 1/2 batch (about 690g) Tender Sweet Dough, prepared through the first rise
- 1/3 cup (113g) raspberry jam
- 1 large egg
- 1 tablespoon water
- 1/8 teaspoon salt
- Swedish pearl sugar or other finishing sugar, for garnish

Chocolate Cinnamon Babka

- 1/3 cup (28g) unsweetened cocoa powder (Dutch-process or natural)
- 4 tablespoons (57g) unsalted butter, melted
- 1/2 cup (89g) mini chocolate chips or finely chopped semisweet chocolate
- 1 large egg
- 1/8 teaspoon salt
- 1/2 cup (156g) simple syrup

Perfectly Pillowy Cinnamon Rolls

Tangzhong

- 1/2 cup (113g) milk, whole preferred
- 3 tablespoons (24g) King Arthur Unbleached Bread Flour

Dough

- 2/3 cup (151g) milk, cold, whole preferred
- 2 1/2 cups (300g) King Arthur Unbleached Bread Flour
- 1 teaspoon (6g) salt
- 2 tablespoons (25g) granulated sugar
- 2 teaspoons instant yeast
- 4 tablespoons (57g) unsalted butter, softened

Filling

- 1 tablespoon (14g) unsalted butter, melted
- 1/2 cup (107g) light brown sugar, packed
- 2 tablespoons (14g) King Arthur Unbleached Bread Flour
- 3–4 teaspoons (8–10g) cinnamon
- Pinch salt

Icing

- 3 tablespoons (42g) unsalted butter, melted, divided
- 1/2 teaspoon vanilla extract
- Pinch salt
- 1 1/2 cups (170g) confectioners' sugar, sifted
- 1–2 tablespoons (14g–28g) milk, heavy cream, or buttermilk, enough to thin to desired consistency

Cream Scones

- 2 1/2 cups (300g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon granulated sugar
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 cup (85g) currants or other add-ins
- Generous 1 1/2 cups (354g) heavy cream, cold, plus more for brushing
- Sparkling sugar or other finishing sugar, optional



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