

## Kouign Amann

<http://userealbutter.com/2014/02/24/kouign-amann-pastry-recipe/>  
from [David Lebovitz](#) and [The Kitchn](#)

1 cup water, room temperature  
2 tsps active dry yeast  
2 3/4 cup all-purpose flour  
1 tsp salt  
8 oz. SALTED butter, cold  
1 1/2 cup sugar  
extra butter for greasing the molds or tins  
extra sugar

**Make the dough:** Combine the water and yeast in a mixing bowl of a stand mixer (or a regular mixing bowl if you plan to knead by hand). Let the yeast stand for a few minutes to dissolve. Add 2 1/2 cups of flour and the salt. Stir together until the dough looks shaggy. Knead the dough on low speed with a dough hook for 3-4 minutes or knead by hand for 5-8 minutes until smooth and slightly tacky to the touch. Place the dough in a large bowl and cover with plastic wrap. Set in a warm place until the dough has doubled in size (about an hour). Chill the dough in the refrigerator for at least 30 minutes up to overnight.

**Pound the butter:** Sprinkle your work surface with a tablespoon or more of flour. Set the cold butter block on top. Sprinkle more flour over the butter. Begin gently tapping the top of the butter with your rolling pin (flour will fly around, you've been warned) until the flour begins to adhere to the butter. Using more force, pound the butter down into a flat sheet about 1/4-inch thick. Fold the butter in half (use a pastry scraper if it sticks to the work surface). Pound the butter flat again, sprinkling additional flour as necessary to prevent the butter from sticking. Fold the butter in half. Repeat pounding flat and folding 2-3 more times until the butter is supple and folds easily rather than breaking. After the last fold, pound the butter into a 6×10 inch rectangle (as best as you can get it). Set the butter on a baking sheet, cover with plastic, and refrigerate for 30 minutes.

**Make the pastry:** Remove the dough from the refrigerator and roll it out to a rectangle 12×20 inches. Set the chilled butter sheet in the center third of the dough. Fold one third of the dough over the butter and then fold the remaining third over the butter. Roll the dough out a little and fold in thirds again. Rolling the dough and folding it in thirds is called a turn. Rotate the dough so the shorter length of the rectangle is closest to you. Roll the dough to 12×20 inches and fold in thirds. Repeat the turn once more. Place the dough on a baking sheet and cover with plastic wrap. Refrigerate for 30 minutes.

Place the dough on your work surface with the shorter length closest to you. Roll the dough to 12×20 inches and sprinkle the dough with 3/4 cup sugar. Press the sugar into the dough with the rolling pin to help it stick. Fold the dough in thirds. Turn the shorter length closest to you again. Roll the dough to 12×20 inches and sprinkle with 3/4 cup

sugar. Press the sugar into the dough again with the rolling pin. Fold the dough into thirds. Place the dough on a baking sheet and cover with plastic wrap. Refrigerate for 30 minutes.

Butter the insides of the pastry rings or muffin tins (I recommend using large muffin tins, not standard muffin tins). Arrange the rings on a parchment-lined rimmed baking sheet. Place the muffin tins on a rimmed baking sheet (to catch any spills).

Sprinkle the work surface with sugar and set the dough on top. Sprinkle more sugar on the dough and roll it out to 8×24 inches at about 1/4 inch thickness. Slice the dough into twelve 4×4 inch squares (or three 8×8 inch squares or however you want to do the math). Fold the corners of each square in toward the center and set pastry in a ring mold or muffin tin. It's okay to squash it in a little. [At this point, you can cover the pastries and refrigerate them overnight. If you do this, let them come back to room temperature and let rise for an hours before baking.] Cover the pastries loosely with plastic wrap and let rise until slightly puffy (about 30-40 minutes).

**Bake the pastry:** Preheat oven to 400°F with the rack in the center. Place the muffin tin on a rimmed baking sheet to catch any drips. Place the pastries in the oven and immediately reduce the oven temperature to 350°F. Bake 40-45 minutes, rotating the pan halfway through baking. The pastries are done when the tops are deep golden and look as if they're just beginning to burn. If making a larger kouign amann, give it a few more minutes to bake. Remove from oven and let the pastries cool slightly. Taking care not to burn your hands (I used oven mitts and a knife), loosen the pastries from the molds while the sugar is still hot and cool on a rack. Serve warm or at room temperature. These are best eaten fresh. Makes 12 3-inch pastries or 8 3-inch pastries and a 6-inch pastry. Store in airtight container for up to 2 days.