



Welcome to the King Arthur Baking School's Virtual Kid's April Foolery class. Want to have fun fooling your friends and family with sweet treats that look like something else? In this class you'll learn how to make cupcakes and then how to decorate them to look like dinner. Everyone will be laughing and loving the delicious jokes you'll make - no fooling! Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. A stand mixer or electric hand mixer is recommended, but not required. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you! Please scroll past the equipment list for your recipe.

INGREDIENTS (total amount needed for the class)

Cake flour: 240 grams (2 cups)*

Salt: 1 teaspoon

Baking powder: 2 teaspoons

Sugar: 198 grams (1 cup)

Confectioners' sugar: 227 grams (2 cups), sifted

Vegetable oil: 132 grams (2/3 cup)

Unsalted butter: 170 grams (3/4 cup), at room temperature

Eggs: 2, large

Milk: 237 grams (1 cup)

Vanilla extract: 2 tablespoons

White fondant: 4 ounces

Graham cracker crumbs: you can buy graham crackers and crush them, or buy pre-crushed crumbs

Ferrero Rocher Candy: 4-6 pieces

Strawberry jam: only a small amount is needed

*All-purpose flour can be substituted. Cupcakes will be slightly denser if using AP flour.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with paddle attachment OR electric hand mixer OR a large bowl with a mixing spoon



Mixing bowls, varies sizes

Mixing spoon

Silicone spatula

Whisk

Muffin or cupcake tin

Paper cupcake liners

Piping bag or ziptop baggy

Toothpick