



Welcome to the King Arthur Baking School's Virtual Kids Club: In Like a Lion Cupcake class. In this 90-minute class, we will guide you through the process of making fun, lion, and lamb cupcakes to celebrate the month of March: "In like a lion and out like a lamb." Below you will find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached cake flour: 240 grams (2 cups) *or see Cake Flour substitution below

Baking powder: 2 teaspoons

Salt: 1 teaspoon

Granulated sugar: 198 grams (1 cup)

Vegetable oil: 132 grams (2/3 cup)

Eggs: 2, large

Milk: 178 grams (3/4 cup) for the cupcakes plus 30 to 60 grams (2 to 4 tablespoons) for the frosting

Vanilla extract: 2 tablespoons

Unsalted Butter: 255 grams, (1 cup (2 sticks) plus 2 tablespoons, room temperature

Confectioner's Sugar: 339 grams (3 cups), sifted

Cocoa powder OR brown and yellow gel food coloring

Mini marshmallows

Pink jellybeans OR pink gum drops OR pink fondant

Pink sparkling sugar

Licorice

Chocolate chips

Candy eyes

Cheerios

*Cake Flour Substitution: For every cup of cake flour called for in a recipe, measure one cup of all-purpose flour, remove 2 tablespoons of the flour and then add the flour to a mixing bowl. Add in 2 tablespoons of cornstarch and whisk the flour and cornstarch well to combine.



EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (2 large and 1 medium and 3 small)

Mixing spoon

Spatula

Mixer with paddle (optional)

Cupcake pan

Cupcake papers or non-stick spray

Small paring knife

Small icing spatula

Fork

Pastry bag with ATECO tip #133 (“grass”), optional

Scissors