



Welcome to the King Arthur Baking School's Virtual Kids Chocolate Cupcakes and Vanilla Buttercream. In this 90-minute class, we'll guide you through the process of making tender, chocolatey cupcakes topped with a creamy vanilla buttercream. Below you'll 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 All-Purpose Flour: 210 grams (1 3/4 cups)

Cocoa powder: 42 grams (1/2 cup)

Baking soda: 1 1/2 teaspoons

Salt: 3/4 teaspoon

Sugar: 249 grams (1 1/4 cups)

Vegetable oil: 132 grams (2/3 cup)

Eggs: 2 large

Buttermilk: 237 grams (1 cup) or substitute 237 grams (1 cup) milk + 15 grams (1 tablespoon) vinegar or lemon juice

Vanilla extract: 4 teaspoons

Unsalted butter: 227 grams (1 cup, 16 tablespoons), room temperature

Confectioners' sugar: 510 grams (4 1/2 cups), sifted

Milk: 30 to 60 grams (2 to 4 tablespoons) or more as needed, room temperature

Non-stick baking spray

DECORATION

Mini Marshmallows

Colored sparkling sugar

EQUIPMENT

Apron

Towel

Oven mitts

Scale (preferred) or measuring cup set

Liquid measuring cup

Measuring spoons



Mixing bowls: 1 large and 1 medium

Whisk

Spatula

12-cavity muffin tin with paper liners

Muffin scoop (or 1/3-cup measure)

Toothpick

Small offset spatula (or butter knife)

Stand mixer with paddle attachment (or hand mixer and large bowl or mixing spoon and large bowl)

Wire cooling rack