



Welcome to the King Arthur Baking School's Virtual Lemon Bundt Cake class. In this 90-minute class, we will guide you through the process of making a delicious lemon Bundt cake, complete with tangy lemon glaze. For best results, we recommend using a stand or hand mixer for this class. 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! Please scroll past ingredients for your recipes.

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 360 grams (3 cups)

Granulated sugar: 546 grams (2 3/4 cups)

Confectioners' sugar: 170 grams (1 1/2 cups)

Salt: 1 teaspoon

Baking powder: 2 teaspoons

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

Eggs: 4 large, at room temperature*

Milk: 237 grams (1 cup), at room temperature*

Lemons: 3 large, zested and juiced

*To quickly bring eggs to room temperature, place them in a bowl of warm water for about 10 minutes before starting the recipe. Milk may be brought to room temperature by heating it in the microwave for 5 to 10 seconds.

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Stand mixer with paddle attachment OR hand mixer and large bowl, highly recommended

Mixing bowls: 1 medium and 2 small

Rubber Spatula

10-cup Bundt pan

Non-stick pan spray

Whisk

Zester

