



Welcome to the King Arthur Baking School's Virtual Lemon Meringue Cupcakes class. This interactive class will cover the science of making easy-to-fill vanilla cupcakes, tangy lemon curd, and meringue frosting that you can toast in the oven or with a blow torch! 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 ingredient list for your recipes.

INGREDIENTS (total amount needed for the class)

Unbleached Cake Flour: 225 grams (1 3/4 cups + 2 tablespoons)

Eggs: 7

Milk: 177 grams (3/4 cup)

Granulated sugar: 496 grams (2 1/2 cups)

Baking powder: 2 teaspoons

Cream of tartar: 1/4 teaspoon

Vegetable oil: 132 grams (2/3 cup)

Lemon juice: 60 grams (1/4 cup), bottled or fresh

Salt: 5 grams (3/4 teaspoon)

Vanilla extract: 17 grams (1 tablespoon plus 1/2 teaspoon)

Unsalted butter: 28 grams (2 tablespoons), at room temperature

EQUIPMENT

Scale (preferred) or measuring cup set

Mixer with whisk attachment

Measuring spoons

Liquid measuring cup

Mixing bowls: Large, medium and small

Mixing spoon (or plastic bowl scraper)

Rubber spatula

Whisk

Muffin/Cupcake pan plus liners, if desired

Pot and heat safe bowl for hot water bath

Small paring knife



1/4 cup muffin scoop (optional)

Toothpick

Blow torch or oven broiler

Piping bags

Piping tip (if desired)

Non-stick baking spray (or butter/oil for greasing pans)



Vanilla Cupcakes

YIELD: 12 cupcakes

INGREDIENTS

225 grams (1 3/4 cups plus 2 tablespoons) Unbleached Cake Flour

2 teaspoons baking powder

1/2 teaspoon salt

198 grams (1 cup) sugar

132 grams (2/3 cup) vegetable oil

2 large eggs

177 grams (3/4 cup) milk

15 grams (1 tablespoon) vanilla extract

DIRECTIONS

1. Preheat oven to 350°F/175°C. Line a 12-cup cupcake pan with paper liners.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a separate large bowl, whisk the sugar, oil, and eggs.
4. Add the milk and vanilla to the egg mixture, whisking to combine.
5. Add the dry ingredients into the wet ingredients and whisk to combine. The batter should be smooth with no lumps of flour remaining.
6. Using a muffin scoop, scoop the batter into the prepared pan.
7. Bake the cupcakes for 18 to 20 minutes, or until a toothpick inserted in the center comes out clean.
8. Remove the cupcakes from the oven and allow to cool for 5 minutes in the pan.
9. Transfer the cupcakes to a cooling rack to cool completely.
10. Once cooled, frost the cupcakes as desired.
11. Store cupcakes in an airtight container at room temperature up to three days. Refrigerate or freeze for longer storage.





Lemon Curd

YIELD: enough to fill 12 cupcakes

INGREDIENTS

60 grams (1/4 cup) lemon juice

75 grams (3/8 cup) sugar

1/8 teaspoon salt

56 grams (about 4 large) egg yolks

28 grams (2 tablespoons) unsalted butter, melted

DIRECTIONS

1. In a medium bowl, whisk the lemon juice, sugar, salt, and egg yolks until well combined.
2. Add the butter, whisking to combine.
3. Place the bowl over a water bath and continue to whisk until the lemon curd thickens and coats the back of a spoon.
4. Chill until set, or store covered in the refrigerator up to three days. Freezing is not recommended. Leftover lemon curd may be stored in the refrigerator, covered, for up to 1 week.





Meringue Frosting

YIELD: enough to frost 12 cupcakes

INGREDIENTS

158 grams (about 5 large) egg whites

223 grams (1 1/8 cups) sugar

1/4 teaspoon cream of tartar

1/8 teaspoon salt

1/2 teaspoon vanilla extract

DIRECTIONS

1. Place egg whites, sugar, cream of tartar, and salt in the bowl of an electric mixer over a pan of simmering water.
2. Whisk gently and constantly until the egg whites are hot (about 161°F) and the sugar is dissolved. This should take about 3 to 5 minutes.
3. Remove bowl from the heat and transfer to the mixer fitted with a whip attachment.
4. Beat the mixture at medium-high speed until thick and glossy, about 5 minutes. The mixture should feel just warm to the touch.
5. Add the vanilla, mixing to combine.
6. Frost cupcakes as desired.
7. Store frosted cupcakes in the refrigerator up to three days. Meringue frosting does not freeze well.