



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. This class requires a stand or hand mixer with a whisk attachment. **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

Stand or hand 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 paper liners

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)

Digital thermometer (highly recommended, but not required)

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