



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! (Scroll down past equipment needs for recipes.)

INGREDIENTS (total amount needed for the class)

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

Eggs: 7

Milk: 177 grams (3/4 cup)

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

Baking powder: 2 teaspoons

Vegetable oil: 132 grams (2/3 cup)

Olive oil: 14 grams (1 tablespoon)

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), room temperature

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

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)