



Welcome to the King Arthur Baking School's Virtual Kids Club Snowman Cupcakes and Vanilla Buttercream. In this 90-minute class, we'll guide you through the process of making tender, cupcakes topped with a creamy vanilla buttercream. Then we'll have fun decorating them as snowmen. 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)

CUPCAKES

Unbleached Cake Flour: 240 grams (2 cups) or see Cake Flour substitution below*

Baking powder: 2 teaspoons

Salt: 3/4 & 1/8 teaspoon

Sugar: 198 grams (1 cup)

Vegetable oil: 132 grams (2/3 cup)

Eggs: 2 large

Milk: 178 grams (3/4 cup)

Vanilla extract: 4 1/2 teaspoons

Unsalted butter: 170grams (3/4 cups, 12 tablespoons), room temperature

Confectioners' sugar: 227grams (2 cups), sifted

Milk: 15 to 45 grams (1 to 3 tablespoons) or more as needed, room temperature

Non-stick baking spray

DECORATION

Marshmallows, large: 36

Pretzel sticks: 24

Hershey's Kisses: 12

Fruit leather or fruit roll-ups: 3 rolls

Mini chocolate chips: 89 grams (1/2 cup)

Fondant, optional

Sparkling sugar, optional

Mini eye candy, optional



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

*Cake Flour Substitution: For every cup of **cake flour** called for in a recipe, measure one cup of all-purpose **flour**, remove 2 tablespoons of the **flour** and then add the **flour** to a mixing bowl. Add in 2 tablespoons of cornstarch and whisk well to combine.