Equipment Needed for Cupcake Creations

☐ Oven/stovetop
☐ Large mixing bowl
☐ Whisk
☐ Measuring cups and spoons
☐ Pot for boiling water
☐ Rubber spatula
☐ Wooden spoon or silicon spoon
☐ Medium sized metal or glass bowl
☐ Zester/Microplane/box grater for lemon zest

Optional Equipment

☐ Stand mixer/hand mixer

Equipment Provided at Saturday (09.12.20) Pick Up

☐ Piping bags with decorative tips
☐ Apron
☐ Muffin tray with 12 cups
☐ Cupcake liners
Cupcake Creations Master Ingredient List

- 4 cups All Purpose Flour  
  (Possible substitute: Gluten free flour mix)
- 4 cups granulated sugar
- 1 cup Unsweetened cocoa powder
- 6 tsp Baking powder
- 1 tsp baking soda
- 2 ½ tsp Kosher salt  
  (Possible substitute: Sea Salt, Table Salt)
- 2 cups Milk  
  (Possible substitute: Any kind unsweetened)
- ½ cup Vegetable oil  
  (Possible substitute: Canola oil)
- 6 Large Eggs
- 6 tsp Vanilla extract
- 2 cups Unsalted butter
- 4 Lemons (for lemon zest and juice)
- 16 oz Cream Cheese
- 8 cups Powdered Sugar
- 24 oz Semi-sweet chocolate chips  
  (Possible substitute: Dark chocolate chips)
- 2 cups Heavy Cream
Week 1 Ingredient List

Chocolate Cupcakes:
- 1 cup AP flour
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp kosher salt
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 large egg
- 1/2 tsp vanilla
- 1/2 cup boiling water

Lemon Cupcakes:
- 1/2 cup unsalted butter, room temp
- 1 cup granulated sugar
- 2 large eggs
- 1 1/2 tsp vanilla extract
- 1 1/2 cups AP flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup milk, any unsweetened
- 1 1/2 Tb lemon zest
- 1/3 cup fresh lemon juice
Week 2 Ingredient List

*Will need to have 6 cupcakes pre-made (can be frozen from previous week)
(Ingredient list would be 1 choice from week 1 or thawed cupcakes from previous week plus items listed below)

Chocolate Ganache:
- 12 oz semi-sweet/dark chocolate
- 1 cup heavy cream

Cream Cheese Frosting:
- ½ cup unsalted butter, softened
- 8 oz cream cheese, (brick style), softened
- 1 tsp vanilla extract
- ¾ tsp salt
- 4 cups powdered sugar
**Week 3 Ingredient List**

*Will need to have 12 cupcakes for this class on decorating*
(Ingredient list would be 1 choice from week 1 and frostings from week 2, (ganache can be kept in refrigerator and should be put on counter to soften 30 minutes to 1 hour prior to class and/or cream cheese frosting can be frozen from previous week and will need to be thawed 1 day before class)

This class will be dedicated to learning to decorate your cupcakes with piping bag and different tips for more advanced techniques
Week 4 Ingredient List

Using your skills from the previous weeks, create your own cupcakes and decorate them to the best of your ability during class for the Bruin Bake Off!

(Ingredient list would be your choice from week 1 and choice from week 2 or something unique)