

















### List of required tools and equipment for the Basic Cupcake Course




*(Pictures of tools are here for reference purpose only. You don't have to purchase exactly the same tools)*

Name	Picture	Quantity	Necessary	Optional	Comment
A whisk		1 pc	+		
A heat-resistant silicone spatula		1 pc	+		
A knife		1 pc	+		
A serrated knife		1 pc	+		




A Parisian spoon		1 pc	+		
Scissors		1 pc		+	
A plastic scraper		1 pc		+	
A cutting board		1 pc		+	
A fine strainer/sifter		1 pc	+		

A zester		1 pc	+		
A plastic or metal bowl 1L		2 pcs	+		
A measuring cup 1L		1 pc		+	
Brown paper cupcake: liners bottom diameter=5 cm, top diameter = 6.5 cm, height =4 cm, V=85 ml		27 pcs	+		

White paper cupcake: liners bottom diameter=5 cm, top diameter = 6.5 cm, height =4 cm, V=85 ml		27 pcs	+		
A Closed Star piping tip d=11 mm with 9 prongs		1 pc	+		
Scales accurate to 0.1 g		1 pc	+		
Scales 3-5 kg accurate to 1 g		1 pc	+		


A digital probe thermometer		1 pc	+		
An infrared thermometer		1 pc	+		
A silicone mat 40x60 cm		1 pc	+		

A food processor		1 pc	+		
A microwave oven		1 pc		+	
A round piping tip d=18 mm		1 pc	+		
A round piping tip d=10 mm		1 pc	+		

A small offset spatula		1 pc	+		
A planetary mixer with a whisk, paddle and hook attachments		1 pc		+	
A hand blender		1 pc	+		

Parchment paper		1 roll	+		
Cling film		1 roll			
Disposable piping bags		1 roll	+		
A blowtorch		1 pc	+		



A vegetable peeler		1 pc	+		
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