

Name
DOB:
MRN:

Baked Milk (without Eggs)

Easy Cupcake Recipe

Ingredients

- 2 1/4 cups all purpose flour
- 1 1/3 cups sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk free shortening
- 1 cup milk
- 1/3 cup of Carnation Non fat Dry Milk
- 1 teaspoon vanilla
- Egg replacer equal to two eggs:

For each egg, ONE of the following may be substituted in the recipe:

(Double for equivalent of two eggs)

- 1 tsp baking powder, 1 tablespoon water and 1 tablespoon vinegar **or**
- 1 1/2 tablespoon water, 1 1/2 tablespoon oil, and 1 tsp baking powder **or**
- EnerG Food Egg Replacer 1 1/2 tsp dry plus 2 tablespoons of water **or**
- 1 packet gelatin and 2 tablespoon of warm water (mix just prior to use) **or**
- 2 tablespoons fruit puree (for example apple sauce, or banana)

Easy Cupcake Recipe Directions

Preheat oven to 350 degrees. Line cupcake pans with paper liners.

Combine flour, sugar, 1/3 cup of Carnation Non Fat Dry Milk baking powder, and salt in a large mixing bowl. Add shortening, milk, and vanilla. Beat for 1 minute on medium speed. Scrape side of bowl with a spatula.

Add egg replacer equal to 2 eggs to the mixture. Beat for 1 minute on medium speed. Scrape bowl again. Beat on high speed for 1 minute 30 seconds until well mixed.

Spoon cupcake batter into paper liners until 1/2 to 2/3 full. Bake the entire amount of batter. If you only have one cupcake pan, bake one batch, remove cupcakes and bake remaining batter

Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool 5 minutes in pans then remove and place on wire racks to cool completely.

Do not add any chocolate chips, or berries or any item that would prevent the cupcake from being thoroughly cooked. Do not frost. Please bring 4 cupcakes so that if any should spill there will be an additional supply. Please note the total yield the recipe makes so that we can calculate the amount of milk in each cupcake.