

BAKED MILK RECIPE

YELLOW CAKE (or cupcakes)

(Recipe from the University of Wisconsin)

1 serving = 1 ½ pieces cake = 3 cupcakes. Dose = ¼ cup milk

Ingredients:

Duncan Hines Yellow Cake Mix (or Gluten Free Cake Mix)

1 cup milk

1/3 cup dried milk powder

1/3 c. vegetable oil

3 large eggs or egg replacer equivalent

Directions:

1. Preheat oven to 350 degrees F (325 for dark metal or nonstick pans).
2. Grease and lightly flour a 13 x 9 inch baking pan or line muffin pans for 24 cupcakes.
3. Mix together 1-cup milk and 1/3 cup dry milk powder. (If cake mixes call for water, replace water with the milk mixture.)
4. Blend the cake mix, milk + milk powder mixture, oil, eggs (or egg replacer) in large bowl at low speed for 30 seconds. Beat at medium speed for 2 minutes. Pour into baking pans and bake immediately.
5. Bake at times listed below. Add 3 to 5 minutes for dark metal or nonstick pans. Bake until toothpick inserted in center comes out clean.
6. Cool in pan on wire rack for 15 minutes. Cool completely before frosting.
7. Cut 13 X 9 inch cake into 12 equal pieces.

Baking times:

13 x 9 inch pan: 32-35 minutes

Cupcakes: 18-21 minutes

*ADD 3-5 extra minutes for dark metal and nonstick pans