

Recipe for egg-free cupcakes for baked milk in-office allergy challenge

Easy Cupcake Recipe

Ingredients

- 2 1/4 cups all purpose flour
- 1 1/3 cups sugar
- 3 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)

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 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.