



Cupcake Recipe for Baked Egg Challenges

- Follow this recipe carefully and use all the batter.
- Following baking time and temperature carefully.
- Please bring at least four (4) regular size cupcakes with you.
- Do not use jumbo or mini muffin/cupcake pans.
- It is important that you follow this recipe to include 2 large size eggs.
- See milk allergy (*) or milk/soy (**) allergy special instructions if needed.

Ingredients:

1 cup white sugar

½ cup butter (*for milk allergy use milk free margarine; **for milk/soy allergy use oil)

2 eggs (large)

2 teaspoons vanilla extract

1 ½ cups white flour

1 ¾ teaspoon baking powder

½ cup milk (*for milk allergy use soy milk; **for milk/soy allergy use rice milk)

Directions:

1. Preheat oven to 350 degrees F
2. Line muffin/cupcake pan(s) with paper liners
3. In medium bowl, cream together sugar and butter (or margarine/oil substitute)
4. Beat in eggs, one at a time, then stir in vanilla extract
5. Combine flour, baking powder and add to the creamed butter and sugar
6. Stir in milk (or substitute) until smooth.
7. Pour mixture into pan dividing equally so to use **ALL** the batter.

Bake for 30 minutes (not less).



Important:

- Bring in fresh-baked cupcakes. Do not freeze or microwave the cupcakes.
- Please bring at least four (4) cupcakes for the challenge.
- Do not put frosting/icing on the cupcakes or add anything else in the cupcakes.
- Stop antihistamines seven (7) days prior to the challenge.
- Reschedule if your child is sick, wheezing, coughing, or on prednisone.