

## Basic White Cake or Cupcakes

Recipe by: Chef Cindy Ferron, CEPC

Yield: One 9x9 pan (or 12 cupcakes)

### Ingredients:

Butter or shortening to grease pan

1½ cups all-purpose flour

1 ¾ teaspoons baking powder

2 tablespoons flaxseed meal (flour)

6 tablespoons water

½ cup unsalted butter

1 cup granulated sugar

1 teaspoon vanilla

½ cup milk

### Method of preparation:

1. Preheat oven to 350 degrees.
2. Grease a 9x9 pan.
3. Sift together the flour and baking powder and set aside.
4. Blend together the flaxseed flour and water, let sit for 10 minutes.
5. Cream together the butter, sugar and vanilla.
6. Blend in half of the flax mixture, mix well.
7. Blend in remaining flax mixture.
8. Combine dry ingredients with creamed mixture and blend well.
9. Stir in the milk until batter is smooth.
10. Pour into prepared pan.
11. Bake 35–40 minutes, cake will spring back when done.

### Chef's note:

In this recipe, the substitution solution to eggs is a moistened flaxseed flour mixture.

### Other options:

*Replace flaxseed and water with any of the following:*

½ cup mashed banana

½ cup egg whites or egg beaters

2 tablespoons Bob's Redmill Egg Replacer and 6 tablespoons water