## **Home Baking Recipe:**

## **Gluten Free, Vegan Lemon Cake Mix - Instructions:**

Yield: 12 Cupcakes / 36 Mini Cupcakes / (1) 8-9" Cake Pan:

## **Ingredients:**

12 oz. Mix

4 TBSP flavorless oil of choice

1/2 cup milk of choice (for VEGAN option, use vegan-friendly milk or milk replacer)

2 eggs, large (for VEGAN option, omit)

Zest of 1 lemon

## **Directions:**

- 1. Add oil, eggs (or vegan alternative), zest, and milk of choice to Mix.
- 2. Mix on low 2 minutes, scraping down sides of bowl after 1 minute.
- 3. Scoop into desired pan.
- 4. Bake in pre-heated 325° oven according to pan size:

Standard cupcakes: 16-20 minutes

Mini cupcakes: 7-12 minutes

- (1) 8 or 9" cake pan: 30-45 minutes
- 5. Bake until toothpick or pick shows little to no crumbs after inserting. Overbaking will yield dry texture.
- 6. Cool completely before (optional) frosting or decorating.



Please Scan QR code for more information.