

### Cupcake Recipe for Baked Egg Challenges

- 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  
1/2 cup butter (\*for milk allergy: use milk free margarine; \*\*for milk/soy allergy: use oil)  
2 eggs (large)  
2 tsp vanilla extract  
1 and 1/2 cups all-purpose flour  
1 and 3/4 tsp baking powder  
1/2 cup milk (\*for milk allergy: use soymilk; \*\*for milk/soy allergy: use ricemilk)

#### Directions:

1. Preheat oven to 350 degrees F.
2. Line a 12 cupcake pan (regular size) with paper liners. May use 2 normal 6-cupcake pans. Do **not** use mini-muffin/cupcake pans or jumbo muffin/cupcake pans.
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 into pan dividing equally using **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 4 cupcakes for the challenge.
- Do not put frosting/icing on the cupcakes or anything else in the cupcakes.
- You must have your child's Epi-Pen with you for the appointment.
- Stop antihistamines 7 days prior to the challenge.
- Reschedule if your child is sick, wheezing, coughing or on prednisone.