

TROPICAL MANGO VANILLA CUPCAKES

Cupcake Ingredients:

- 1 1/3 Augason Farms Enriched
Unbleached All Purpose Flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon Augason Farms Iodized
Salt
- 1/2 cup Augason Farms Butter Powder,
- 1 cup Augason Farms White Granulated
Sugar
- 1/4 cup Augason Farms Dried Whole
Egg Powder, prepared
- 1/3 cup coconut flavored yogurt (or
vanilla)
- 1 teaspoon vanilla
- 1/2 cup water

Butter Cream Ingredients:

- 3/4 cup Augason Farms Butter Powder,
prepared
- 1/2 cup Augason Farms Freeze Dried
Mango
- 1/4 teaspoon Augason Farms Iodized
Salt

- 1/2 teaspoon vanilla extract
- 4 cups confectioner sugar

Cupcake Directions:

Preheat oven to 350°F and line a muffin pan with 12 paper liners. In a large bowl, combine together flour, baking powder, baking soda and salt. In a medium bowl, whisk butter powder with sugar. Add egg powder, yogurt, vanilla and water. Stir together, and gently pour into the dry ingredients. Mix until smooth. Fill the paper liners 3/4 full with batter and bake for about 18 to 20 minutes or until a toothpick inserted into the center comes out clean. Let cupcakes cool completely before frosting.

Butter Cream Directions:

Set aside prepared butter. Using a blender, puree a generous 1/2 cup of diced mangos until smooth. Add salt and vanilla. Pour into mixing bowl. Using hand mixer, blend butter and mango mixture together. Add sugar one cup at a time, blend until smooth. Spread on cooled cupcakes.