

Birthday Cake with Butter Frosting

CAKE:

2 1/2 cups wheat starch
1 1/3 cups sugar
2/3 cup cake flour
4 tsp baking powder
1 pkg instant lemon pudding mix
4 packed tsp egg replacer
2 cups water
1/2 cup corn oil
1/4 cup margarine, softened
1 tsp vanilla



Preheat oven to 325°, Grease two 8" cake pans and line with waxed paper cut to fit. Mix dry ingredients, except egg replacer and sugar, in a large bowl. Whip egg replacer and 1/2 cup water until airy. Add oil, margarine, sugar, vanilla, and rest of water. Beat well. Add to dry ingredients and mix well, about 2 minutes. Pour batter into prepared pans and bake for 30-35 minutes. Allow cake to cool completely, remove from pan before frosting.

Per recipe: 76 mg phe, 5.7 g protein

Per serving (1/10 of cake): 8 mg phe, 0.6 g protein

FROSTING:

1/4 cup margarine
2 cups confectioners' sugar
1 tsp vanilla
2 tbsps liquid Rich's Richwhip Topping

In a mixing bowl, thoroughly cream margarine and sugar. Stir in vanilla and Richwhip topping.

Per recipe: 18 mg phe, 0.4 g protein

Per serving: less than 1 mg phe, less than 0.1 g protein