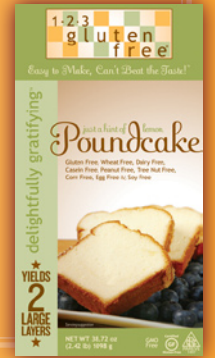# egg-free
poundcake

1 package 1-2-3 Gluten Free® Delightfully Gratifying Poundcake Mix
¾ cup unsalted butter, unsalted margarine, softened or shortening
Egg substitute (below)
1 cup orange juice or citrus flavored soda pop

EGG SUBSTITUTE
Whip together ⅝ cup Golden Flax for Life True Cold Milled ground flaxseed with
⅔ cup + 2 Tbsp. tepid or warm water. Let stand while other ingredients are being mixed.

① Preheat oven to 325º F. Generously spray 12-cup bundt pan, two 9" round pans or two loaf pans with non-stick spray.

② Put butter/margarine/shortening into bowl of mixer with paddle attachment. Cream butter. Add approximately one cup of dry mix to mixer. Blend. Add orange juice OR soda pop. Blend. Add remainder of dry mix and egg substitute. Mix well until batter is thoroughly blended. Using spatula, scrape down bowl and then mix again.

③ Pour batter into pre-greased baking pan.

④ Bake for 1–1¼ hours, until toothpick inserted in center comes out clean. Baking times may vary with different appliances.

⑤ Cool cake for 5 minutes in pan. Then, invert cake onto serving platter and cool completely.

⑥ Dust with powdered sugar. Cut and serve. Serve plain or with fruit.