egg-free
YUMMY YELLOW cake

1 package 1-2-3 Gluten Free® Yummy Yellow Cake Mix
1 cup unsalted butter, softened or shortening
2 cups sugar
⅔ cup milk or milk substitute
2 tsp. pure vanilla extract
½ cup ground flaxseed
1 cup tepid or warm water

① Preheat oven to 350° F.

② Generously grease 9" x 13" rectangular cake pan OR two 9" round pans OR
line cupcake pans with 24 cupcake wrappers.

③ In small bowl, mix ground flaxseed with water and set aside while mixing other ingredients.

④ Place butter/shortening and sugar in bowl of mixer with paddle attachment.
Beat well until light and fluffy.

⑤ Add Cake Mix, vanilla and milk (or milk substitute) to bowl. Mix. Add flaxseed/water mixture.
Mix until smooth. Scrape sides and bottom of mixing bowl with spatula. Mix again for
approximately 3 minutes.

⑥ Pour mixture into prepared pan(s). Bake until toothpick inserted in center comes out
clean (approximately 30 minutes for 9" rounds or 40 minutes for 9" x 13" pan).
Baking times may vary with different appliances.

⑦ Let cool in pan(s) for approximately 3-5 minutes. Carefully remove cake(s) from pan(s).
Cool cake(s) completely before frosting.