

Butter Powder

HONEY BUTTER RECIPE

2 cups Augason Farms Honey Powder
1/2 cup water
1 cup Augason Farms Butter Powder
3 tablespoons water

In a medium saucepan, combine honey powder and 1/2 cup water together, mix thoroughly. Bring to a boil, remove from heat and set aside. In a mixing bowl, combine butter powder and 3 tablespoons of water. Add prepared butter mixture to prepared honey mixture. Stir together until thoroughly mixed.

APPLE CRUMB CAKE

Cake:

3 cups flour
2 tablespoons baking powder
1/3 cup Augason Farms Dried Whole Egg Powder
1 3/4 cups water
1 1/2 cups sugar
1/2 cup shortening
1 1/2 teaspoons salt
1 cup Augason Farms Dehydrated Apple Slices, chopped & rehydrated

In large bowl, blend all ingredients and mix well. Pour into a greased 9"x13" baking dish.

Crumb Topping:

2/3 cup Augason Farms Brown Sugar
3/4 cup Augason Farms Butter Powder
2 tablespoons water
1/2 cup Augason Farms Enriched Unbleached All Purpose Flour
1 teaspoon ground cinnamon

In small bowl, mix all topping ingredients with fork until crumbly. Sprinkle crumb topping on top of cake. Bake at 375°F for 25 to 30 minutes.