

SWEET GLORY STRAWBERRY MUFFINS

2 1/2 cups Augason Farms Buttermilk
Pancake Mix
3/4 cup water
1/2 cup Augason Farms Granulated White
Sugar
1/4 cup vegetable oil
1 tablespoon Augason Farms Scrambled
Egg Mix
1/2 teaspoon nutmeg
1/2 cup rehydrated Augason Farms
Freeze Dried Sliced Strawberries

Muffin topping:

4 tablespoons melted butter
1/2 cup Augason Farms Granulated White
Sugar
2 teaspoons cinnamon

Stir muffin ingredients together until well blended. Fill muffin liners 2/3 full. Bake for 12 to 14 minutes at 400°F. In a small mixing bowl, combine sugar and cinnamon. While baked muffins are warm, dip muffin tops first in melted butter then into cinnamon and sugar mixture.

ALL SEASONS STRAWBERRY CAKE

1 pkg. white cake mix
1 small box strawberry gelatin
1 small box instant vanilla pudding
4 tablespoons Augason Farms Scrambled
Egg Mix
1 cup rehydrated, crushed Augason Farms
Freeze Dried Sliced Strawberries
1 cup vegetable oil
1/2 cup prepared Augason Farms Morning
Moo's® Low Fat Milk Alternative
1/2 cup water

Preheat oven to 350°F. Mix all dry ingredients together until well blended. Add strawberries, oil, Morning Moo's® and water. Stir well. Bake in greased 9"x13" cake pan for 28 to 30 minutes. Cool before frosting.

Frosting:

1 8-ounce brick cream cheese
1/2 cup butter
3 1/2 cups powdered sugar
1 cup rehydrated, crushed Augason Farms
Freeze Dried Sliced Strawberries

Combine cream cheese and butter. Add powdered sugar. Gently fold in crushed strawberries and spread evenly over cake.