

# ★ Celebrating Mom ★

## Sweetness Only Mom Deserves

(NAPSA)—Be sweet to your mom this Mother's Day by treating her to a splendid dessert.

Celebrity Pastry Chef Gale Gand doubles as a first class mom who knows how to create a healthy kitchen that still satisfies the sweet tooth. Gand, renowned for her sweet desserts and personality on the Food Network's Sweet Dreams, recommends this delicious treat just in time for Mother's Day that moms will appreciate for its delicious taste along with reduced sugar and carbohydrates.

SPLENDA® No Calorie Sweetener is a key ingredient to Gand's personal and professional baking because it can be used to replace or reduce sugar in cooking and baking. Moms like it because it tastes just like sugar, is healthful and is great for cooking and baking. Additionally, SPLENDA® withstands heat and retains its sweetness so the entire family can now enjoy great-tasting, lower sugar treats on Mother's Day.

Preparation time is under an hour for these scrumptious cupcakes, making the baking process easy as pie for any amateur baker attempting to impress mom—on Mother's Day or any other day of the year.

### Yellow Cupcakes

**Preparation Time: 20 minutes**  
**Bake Time: 12 to 15 minutes**

**2<sup>1</sup>/<sub>4</sub> cups cake flour**  
**3<sup>4</sup>/<sub>4</sub> cup SPLENDA® Granular**  
**1<sup>4</sup>/<sub>4</sub> cup granulated sugar**  
**3<sup>4</sup>/<sub>4</sub> cup unsalted butter, softened**  
**1<sup>2</sup>/<sub>2</sub> cup nonfat instant dry milk**  
**2 teaspoons baking powder**  
**3<sup>4</sup>/<sub>4</sub> teaspoon baking soda**  
**1<sup>4</sup>/<sub>4</sub> teaspoon salt**  
**3<sup>4</sup>/<sub>4</sub> cup buttermilk**  
**3 eggs**  
**2 teaspoons vanilla extract**  
**1<sup>2</sup>/<sub>2</sub> teaspoon almond extract**

1. **PREHEAT** oven to 350°F. Place 18 paper baking cups into muffin pans. Set aside.

2. **PLACE** cake flour, SPLENDA® Granular, sugar and softened butter in a large bowl. Mix 1 to 2 minutes with electric mixer set on medium speed, until butter is mixed into flour mixture.

3. **ADD** nonfat dry milk, baking powder, baking soda and salt. Mix on low speed until blended.

4. **MIX** buttermilk, eggs and extracts in small bowl. Stir well. Add <sup>2</sup>/<sub>3</sub> of the buttermilk mixture to flour mixture. Mix on medium speed until just blended. Stop mixer and scrape sides and bottom of bowl. Mix on medium-high speed 45 to 60 seconds until batter appears lighter in color. Reduce mixer speed to low and add remaining buttermilk mixture. Mix on medium speed until blended. Stop mixer and scrape sides and bottom of bowl again. Mix on medium-high speed 30 seconds.

5. **SPOON** cake batter into prepared cups. Bake cupcakes 12 to 15 minutes or until wooden toothpick inserted in center of cupcake comes out clean. Top with "Powdered Sugar" glaze.

### "POWDERED SUGAR" GLAZE

Preparation Time: 10 min  
Makes <sup>1</sup>/<sub>3</sub> cup glaze

1<sup>1</sup>/<sub>2</sub> cups SPLENDA® Granular  
<sup>1</sup>/<sub>4</sub> cup cornstarch  
5-6 teaspoons water

PLACE SPLENDA® Granular and cornstarch in blender jar.



**Be sweet to your mom this Mother's Day. These delicious cupcakes, made with SPLENDA No Calorie Sweetener, have a 76% reduction in sugar.**

Cover and blend until SPLENDA® Granular is a very fine powder. Pour into a small bowl. Add water and stir well.

This recipe makes a thick glaze. Add more water for a thinner glaze.

Cupcake Nutrition Facts Exchanges per serving: 1 starch, 2 fats. Serving Size: 1 cupcake without glaze. Total Calories 160; Calories from fat 80; Total fat 9 g; Saturated fat 5 g; Cholesterol 55 mg; Sodium 180 mg; Total Carbohydrates 17 g; Dietary Fiber 0 g; Sugars 5 g; Protein 4 g.

Glaze Nutrition Facts Exchanges per serving: <sup>1</sup>/<sub>2</sub> carbohydrate. Serving Size: 1 tablespoon. Amounts per serving: Total Calories 50; Calories from Fat 0; Total Fat 0 g; Saturated Fat 0 g; Cholesterol 0mg; Sodium 5 mg; Total Carbohydrate 12 g; Dietary Fiber 0 g; Sugars 0 g; Protein 0 g.

*This recipe, when compared to a full fat, full sugar version, has a 36 percent reduction in calories, a 28 percent reduction in fat, a 49 percent reduction in carbohydrates and a 76 percent reduction in sugars.*