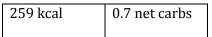
## Modified Keto

## **BIRTHDAY CUPCAKE**





Recipe developed by Chef Paige Vondran

## DIRECTIONS

- Preheat oven to 350° F.
- In a small bowl, combine the hazelnut flour, raw egg, erythritol, chocolate syrup, pudding powder, and butter (in cupcake).
- Stir until smooth. The mixture should be smooth; if it's dry, add water until soft.
- Grease a muffin mold/ cupcake liner with nonstick cooking spray.
- Bake in the preheated oven for 20-25 minutes until firm.
- In a small bowl, combine the whipped heavy cream, softened butter (in icing), and 3 drops of liquid stevia or saccharin.
- Remove the cupcake from the oven and allow to fully cool.
- Pipe the whipped cream mixture on top of the cooled cupcake.
- Sprinkle with edible cake glitter for decoration.



This recipe is designed to be used by patients who are followed by Children's Hospital of Philadelphia's Division of Neurology Ketogenic Diet Program.

	Ingredients	Net Carb
Heavy Cream	1 Tbsp. whipped heavy cream	
Protein	1 Tbsp. Bob's Red Mill® hazelnut flour	0.5
	1 Tbsp. raw egg	
Fat	2 tsp. butter, softened (in cupcake)	
	2 tsp. softened butter (in icing)	
Carbohydrate	¼ tsp. Jell-O® sugar-free chocolate pudding powder	0.2
Other	2 tsp. Walden Farms® chocolate syrup	
	2 gm erythritol 3 drops liquid stevia or saccharin	
	Dash of CK Products® Multi-Color Edible Glitter	