



All  
Natural

# Butter Powder

## Eggs & Dairy

Powdered egg products provide all the wholesome goodness of regular eggs, but with the convenience of a long shelf life. All of our egg products are USDA inspected and approved. Our dairy products contain protein, have a long lasting shelf life and require no refrigeration until mixed.

## Butter Powder

Augason Farms Butter Powder is ideal for any recipe that calls for butter and blends easily with other dry ingredients.

## Apple Crumb Cake

### Cake

3 cups flour  
2 tablespoons baking powder  
1/3 cup Augason Farms Whole Eggs  
1 3/4 cups water  
1 1/2 cups sugar  
1/2 cup shortening  
1 1/2 teaspoons salt  
1 cup Augason Farms Apple Slices – chopped & rehydrated

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

### Topping

2/3 cup brown sugar  
3/4 cup Augason Farms Butter Powder  
2 tablespoons water  
1/2 cup flour  
1 teaspoon cinnamon

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

## DIRECTIONS:

### Recommended Uses:

Add to recipes calling for butter, in soups or sprinkle on popcorn or vegetables.

### Using in place of butter:

1/2 cup butter powder plus 1 and 1/2 teaspoons of water is equivalent to 1/2 cup (1 stick) store-bought butter.

### Rehydration:\*

1 part butter powder to 1 part water  
Add butter to boiling water, simmer 5 minutes, refrigerate for at least 30 minutes.

\*Does not rehydrate into normal butter consistency or flavor.

## Pie Crust

### Pie Crust

2 cups all-purpose flour  
1 cup cake flour  
2 tablespoons Augason Farms Butter Powder  
1 cup shortening  
1 whole egg  
1 tablespoon apple cider vinegar  
1/2 teaspoon salt  
1/3 cup ice water

In large mixing bowl, combine the flours and butter powder. Cut in the shortening using a pastry blender or fork until it resembles coarse crumbs. Set aside. In small bowl, beat egg, vinegar, salt, and water. Add egg mixture to the flour mixture and combine with fork until the dough comes together. Do not overmix. Form dough into a disk, wrap in plastic, and chill for several hours. Using a little more than 1/3 of the dough, roll out between 2 pieces of plastic wrap to a size that will overlap the edge of a 9" pie plate.

Fit dough in pie plate, trim off excess. Add your favorite filling. Roll out remaining dough to fit the top. Place dough over filling. Cut off excess and crimp edges to seal the dough. Brush the top with milk and sprinkle with sugar. Cut 3 or 4 slits for steam vents. Place on bottom shelf of oven, bake at 400°F for 10 minutes. Move to middle shelf, reduce heat to 300°F, and bake until crust is golden brown, about 30-35 minutes. Cool completely before cutting.

## Nutrition Facts

Serving Size: 1 Tbsp (5g)  
Servings Per Container: 204

Amount Per Serving			
<b>Calories 35</b>		Calories from Fat 30	
% Daily Value*			
<b>Total Fat</b>	3.5g		<b>5%</b>
Saturated Fat	2g		<b>11%</b>
Trans Fat	0g		
<b>Cholesterol</b>	10mg		<b>3%</b>
<b>Sodium</b>	45mg		<b>2%</b>
<b>Total Carbohydrate</b>	1g		<b>0%</b>
Dietary Fiber	0g		<b>0%</b>
Sugars	1g		
<b>Protein</b>	1g		
Vitamin A	4%	•	Vitamin C 0%
Calcium	2%	•	Iron 0%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	<b>Calories</b>	<b>2,000</b>	<b>2,500</b>
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Carbs 4 Protein 4			

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**INGREDIENTS:** Butter (cream, water, salt), nonfat milk, tocopherols, ascorbyl palmitate.

**Contains allergens:** Milk.

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70°F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

**204 SERVINGS**  
**NET WT. 2 LBS 4.0 OZ (1.02 kg)**