

# Mini Funcakes with Malunggay

## Ingredients:

- ½ cup of CERELAC Wheat Banana & Milk
- 4 cups Flour
- 3 tbsp powdered Malunggay leaves
- ¼ cup Butter
- 1 egg
- ¼ cup Milk
- 3 tbsp of Honey
- 1 tsp of Vanilla (optional)

## How to prepare:

1. Paghaluin ang honey, butter, egg at vanilla.
2. In a separate bowl, combine CERELAC Wheat Banana & Milk, powdered malunggay leaves and flour.
3. Ilagay sa blender ang butter mixture at ang bowl ng CERELAC w/ malunggay powder and flour. Add milk at i-blend.
4. Place in a baking pan. You may create different shapes to make it more fun!
5. Bake for 10 to 12 minutes.
6. Palamigin at i-serve!

Note: You may also use a regular frying pan instead of oven.

\*Sources: <sup>1</sup>Food and Nutrition Research Institute-Department of Science and Technology. Food Exchange Lists for Meal Planning. FNRI Publication No. 57-ND8(3). 2012 <sup>2</sup>Food and Nutrition Research Institute. (1997). The Philippine food composition tables 1997. Manila: Department of Science and Technology, Food and Nutrition Research Institute.



Recipe brought to us by:

*Mommy Quisabel Zerimar  
Zeravan*