Cake in a Jar Labels

Happy HOLIDAYS
Gluten-Free Cake in Jar

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TAYLER
SILFVERDUK, DTR

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Directions

◊ Remove the lid
◊ Add in 2 tbsp oil of choice
◊ Pour in 1/4 cup milk of choice
◊ Mix until well combined
◊ Microwave for 1-2 minutes (note, it will NOT overflow)
◊ Let it cool for 2-3 minutes (caution, it will be VERY hot)
◊ Enjoy!

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