



GTIN: 10041449035168

ITEM#: 732-6120

## GH ULTIMATE CHOC CAKE

Decadent chocolate cake made with semi-sweet Ghirardelli chocolate for a fruity flavor profile. Add eggs and oil for a standout chocolate cake with minimal effort.

|            |                  |                  |
|------------|------------------|------------------|
| Shelf Life | Storage Temp Min | Storage Temp Max |
| 365 days   | 32°F             | 95°F             |

### Ingredients

SUGAR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, WHOLE MILK POWDER, SOY LECITHIN [EMULSIFIER], VANILLA EXTRACT), COCOA (PROCESSED WITH ALKALI), FOOD STARCH-MODIFIED, EMULSIFIER (PROPYLENE GLYCOL MONOESTER, MONO- AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE), ARABIC GUM, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, SOYBEAN OIL, ARTIFICIAL FLAVOR, XANTHAN GUM.



### Preparation and Cooking

|                                     |                                 |
|-------------------------------------|---------------------------------|
| FULL BATCH                          | HALF BATCH                      |
| 7lb (2 pouches) Cake Mix            | 3 1/2 lb (1 pouch) Cake Mix     |
| 36 fl oz (4 1/2 cups) Water         | 18 fl oz (2 1/4 cups) Water     |
| 12 fl oz (1 1/2 cups) Vegetable Oil | 6 fl oz (3/4 cup) Vegetable Oil |

#### DIRECTIONS

1. Add water, eggs, oil and total amount of cake mix to mixer bowl. Using a paddle, mix on low speed 30 seconds.
2. Scrape bowl and paddle. Mix on low speed 30 seconds.
3. Scale batter into prepared (lightly greased or paper-lined) pan(s) and bake as directed below.

#### HAND MIXING

Using a large bowl, stir together water, eggs, oil and cake mix until well-blended. Scale batter into prepared (lightly greased or paper-lined) pan(s) and bake as directed below.

BAKING DIRECTIONS: Convection Oven: 300F; Standard Oven: 350F

Sheet Pan: 11 lb 8 oz batter; Convection: 25-30 minutes; Standard: 30-35 minutes.

Half Sheet Pan: 5 lb 12 oz batter; Convection: 25-30 minutes; Standard: 30-35 minutes.

Round Pans: 30 oz batter; Convection: 20-25 minutes; Standard: 23-28 minutes.

Cupcakes Pans: 2 1/2 oz batter; Convection: 15-20 minutes; Standard: 18-23 minutes

Mini Bundt Pans: 4 1/2 oz batter; Convection: 22-26 minutes; Standard: 25-30 minutes.

Do not eat raw batter.

High Altitude (over 5,000 feet): For full batch, add 6 3/4 oz (1 1/2 cups) all-purpose flour and an additional 6 oz (3/4 cup) water. Prepare and bake as directed.

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### Allergens



## Nutrition Facts

192 servings per Container

Serving Size

1/2 cup dry mix

Amount per serving

**Calories**

**270**

% Daily Value\*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 330mg 14%

Total Carbohydrate 53g 19%

Dietary Fiber 1g 4%

Total Sugars 31g

Includes 31g Added Sugars 62%

Protein 3g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 3mg 15%

Potassium 140mg 2%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.