

## KR PRO Ultimate Chocolate Cake Mix 4 - 112 oz Cartons

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	45°F	90°F

### Ingredients

Sugar, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Semisweet Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Whole Milk Powder, Soy Lecithin [Emulsifier], Vanilla Extract), Cocoa (Processed with Alkali), Food Starch-Modified, Emulsifier Blend (Propylene Glycol Esters, Mono-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.

View our full recipes library at <https://www.krusteazpro.com/recipes>

### Allergens



## Nutrition Facts

192 servings per Container

Serving Size

1/3 cup mix (50g)

Amount per serving

**Calories**

**210**

% Daily Value\*

Total Fat 0g 0%

Saturated Fat 3g 15%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 260mg 11%

Total Carbohydrate 40g 15%

Dietary Fiber 2g 7%

Total Sugars 24g

Includes 24g Added Sugars 48%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 0%

Iron 2mg 10%

Potassium 120mg 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.