

### **KRUSTEAZ PROFESSIONAL WHITE CAKE MIX**

Sweet vanilla flavor Moist, tender cakes that are easy to prepare Cakes cut cleanly and evenly Formulated without partially hydrogenated oils



Shelf Life

Storage Temp Min

32°F

Storage Temp Max

365 days

95°F

#### Ingredients

sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2% of: aluminum sulfate, ascorbic acid, baking soda, corn syrup solids, egg whites, food starch-modified, monocalcium phosphate, monoglycerides, natural and artificial flavors, nonfat milk, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, wheat protein isolate, whey protein isolate (milk protein), xanthan gum.



#### **Preparation and Cooking**

FULL BATCH 5 lb (full box) Mix 52 oz (6 1/2 cups) Water, divided divided HALF BATCH 2 1/2 lb (9 1/4 Cups) Mix 26 oz (3 1/4 cups) Water,

1. Place half of water in mixer bowl. Add mix. Using a paddle, mix on medium speed 3 minutes.

2. Change to low speed; mix 1 minute while gradually adding second half water.

Scrape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes.
Scale batter into greased or paper-lined pans.

EXTRA DICH CAKE DECIDE: For full batch, propare as directed in st

EXTRA RICH CAKE RECIPE: For full batch, prepare as directed in step 1 using 16 oz (2 cups) water, 12 oz (6) eggs and 6 oz (3/4 cup) vegetable oil. In step 2, add 28 oz (3 1/2 cups) water. Follow steps 3-4. Increase bake time 5-10 minutes.

Do not eat raw batter.

HIGH ALTITUDE: For full batch, add 3 oz (3/4 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare as directed increasing oven temperature by 25F and decreasing bake time by 1-2 minutes.

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#### Allergens



## **Nutrition Facts**

48 servings per Container

Serving Size 1/3 cup dry mix = 41g

# Amount per serving Calories

## 200

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 3g	13%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 36g	13%
Dietary Fiber 0g	0%
Total Sugars 21g	
Includes 20g Added Sugars	40%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 1mg	6%
Potassium 40mg	0%

\* 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.