

## 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	Storage Temp Max
<b>365 days</b>	<b>32°F</b>	<b>95°F</b>



### 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,

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

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

### Allergens



## Nutrition Facts

<b>48 servings per Container</b>	
<b>Serving Size</b>	<b>1/3 cup dry mix = 41g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>200</b>
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
<b>Saturated Fat</b> 3g	<b>13%</b>
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 36g	<b>13%</b>
<b>Dietary Fiber</b> 0g	<b>0%</b>
<b>Total Sugars</b> 21g	
Includes 20g Added Sugars	<b>40%</b>
<b>Protein</b> 3g	
<b>Vitamin D</b> 0mcg	<b>0%</b>
<b>Calcium</b> 20mg	<b>0%</b>
<b>Iron</b> 1mg	<b>6%</b>
<b>Potassium</b> 40mg	<b>0%</b>

\* 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.