



GTIN: 10041449102167

ITEM#: 732-0180

## KR PRO YELLOW CAKE

From the #1 recommended foodservice bake mix brand Krusteaz Professional Yellow Cake combines quality and convenience in our cake mixes. Complete and ready to use, all you add is water. Easy mixing instructions apply to all sheet cake varieties so preparation is foolproof.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

### Ingredients

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



### Preparation and Cooking

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| <b>FULL BATCH</b>                 | <b>HALF BATCH</b>                 |
| 5lb (full box) mix                | 2 1/2 (9 cups) mix                |
| 52 oz (6 1/2 cups) water, divided | 26 oz (3 1/4 cups) water, divided |
- 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.
- 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 1/2 cup) water. Prepare as directed increasing oven temperature by 25F and decreasing bake time by 1-2 minutes.

#### HANDLING TIPS

For increased volume, use cake frame.  
Scale correct amount of batter into pan or fill cake pan 1/2 full (cupcakes 1/2 to 2/3 full).

Cake is done when toothpick inserted into center comes out clean.

Cool cake in pan.

#### BAKE TIMES

PAN SIZE: Cupcake Pans

SCALE: 11/2 oz batter

CONVECTION OVEN: 300°F - 15-20 minutes

STANDARD OVEN: 350°F - 18/23 minutes

FULL BATCH YIELD: 7 1/4 dozen

PAN SIZE: Round Pans (9-inch)

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

### Allergens



## Nutrition Facts

48 servings per Container

**Serving Size** 1/3 cup dry mix = 47g

Amount per serving

**Calories** 200

% Daily Value\*

**Total Fat** 5g 6%

**Saturated Fat** 3g 13%

**Trans 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.