GTIN: 10041449102167 ITEM#: 732-0180

KR PRO Yellow Cake Mix 6 - 5 lb Boxes

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	45°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

FULL BATCH HALF BATCH 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 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. 3. Scrape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes. 4. 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 /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: Roud Pans (9-inch) SCALE: 22 oz batter CONVECTION OVEN: 300'F - 23-28 minutes STANDARD OVEN: 350'F - 28-33 minutes FULL BATCH YIELD: 6, 9-inch layer pans PAN SIZE: Half Sheet Pan (16x12x1-inch) SCALE:4 lb 2oz batter CONVECTION OVEN: 300'F - 23-28 minutes STANDARD OVEN: 350'F - 30-35 minutes FULL BATCH YIELD: 2, 16x12x1-inch pans (48, 4x2-inch cuts) PAN SIZE: Full Sheet Pan (24x16x1-inch) SCALE: 8 lb 4 oz batter CONVECTION OVEN: 300'F - 23-28 minutes STANDARD OVEN: 350'F - 30-35 minutes FULL BATCH YIELD: 1, 24x16x1-inch pan (48, 4x2-inch cuts)

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

Allergens

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

48 servings per Container

Serving Size 1/3 cup mix (47g)

Amount per serving

Calories 200

	% Daily Value*
Total Fat 0g	**0%**
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.