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ITEM#: 732-0240

## KR PRO DEVILS FOOD CAKE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Devil's Food Cake Mix has a sinfully chocolate flavor in a convenient water add mix that delivers a consistent moist and tender crumb. The cake cuts cleanly and offers operators a perfect way to customize their cakes and cupcakes. Streamline your kitchen with this easy to prepare mix.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

### Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, cocoa (processed with alkali), dextrose, egg whites, Less than 2% of: aluminum sulfate, baking soda, 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	HALF BATCH
5 lb (full box) Mix	2 1/2 lb (9 1/2 Cups) Mix
52 oz (6 1/2 cups)	26 oz (3 1/4 cups)
Water, divided	Water, divided

#### DIRECTIONS

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.

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.

#### BAKING DIRECTIONS

Preheat oven (300F for a convection oven; 350F for a standard oven).

Cupcake Pan (7 1/4 dozen): Pour 1 1/2 oz of batter into each pan. For a convection oven, bake for 15-20 minutes. For a standard oven, bake for 18-23 minutes.

Round Pans (6, 9-inch): Pour 22 oz of batter into each pan. For a convection oven, bake for 30-35 minutes. For a standard oven, bake for 32-37 minutes.

Half Sheet Pan (2, 16x12x1-inch): Pour 4lb 2 oz of batter into each pan. For a

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### Allergens



## Nutrition Facts

48 servings per Container

**Serving Size** 1/3 cup dry mix = 39g

Amount per serving

**Calories** 200

% Daily Value\*

**Total Fat** 5g 6%

Saturated Fat 3g 13%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 370mg 16%

**Total Carbohydrate** 34g 12%

Dietary Fiber 1g 4%

**Total Sugars** 21g

Includes 20g Added Sugars 40%

**Protein** 4g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 2mg 10%

Potassium 90mg 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.