

Krusteaz Professional Lemon Cake Mix

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Lemon Cake Mix is perfect for operators looking to create light and luscious lemon cakes or cupcakes that bake up moist and tender every time. With a light and sweet lemon flavor, this convenient water add mix is perfect for operators to make their own custom creation. It is a perfect way to streamline your kitchen!



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°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, baking soda, beta carotene (color), 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. Freshness preserved with BHA.

Preparation and Cooking

FULL BATCH
 5 lb (full box) Mix
 52 oz (6 1/2 cups) Water, divided

HALF BATCH
 2 1/2 lb (9 1/2 Cups) Mix
 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.

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.

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 YIED: 7 1/4 dozen

PAN SIZE: Round Pans

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

Allergens



Nutrition Facts

48 servings per Container

Serving Size

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 21g Added Sugars 42%

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.