



GTIN: 10041449102266

ITEM#: 732-0420

## 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 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.