

# **KR PRO SPICE CAKE**

From the #1 recommended foodservice bake mix brand Krusteaz Professional Spice Cake Mix has the perfect blend of sweetness with a perfect balance of spice. It is sure to tantalize the taste buds of your guests.

Shelf Life

Storage Temp Min

32°F

365 days

90°F

Storage Temp Max

## 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, artificial flavor, baking soda, corn syrup solids, egg whites, food starch-modified, monocalcium phosphate, monoglycerides, nonfat milk, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, spices, wheat protein isolate, whey protein isolate (milk protein), xanthan gum.



# **Nutrition Facts**

288 servings per Container

1/3 cup mix

Amount per serving

**Serving Size** 

200

Calories	200
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 3g	13%
<i>Trans</i> Fat 0g	
Cholesterol Omg	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.

# **Preparation and Cooking**

	L BATCH (full box) Mix
52 o	z (6 1/2 cups) Water, divided
	F BATCH 2 Ib (9 1/2 Cups) Mix
26 o	z (3 1/4 cups) Water, divided
	lace half of water in mixer bowl. Add mix. Using a paddle, mix on medium speed inutes.
2. Cl 3. Sc	hange to low speed; mix 1 minute while gradually adding second half water. crape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes. cale batter into greased or paper-lined pans.
BAK	ING DIRECTIONS:
	cake Pans: 1 1/2 oz batter
	vection Oven: 300F 15-20 minutes
	ndard Oven: 350F 18-23 minutes Batch Yield: 7 1/4 dozen
	nd Pans (9-inch): 22 oz batter
	vection Oven: 300F 23-28 minutes
	ndard Oven: 350F 28-33 minutes
	Batch Yield: 6, 9-inch layer pans
	Sheet Pan(16x12x1-inch): 4 lb 2 oz batter vection Oven: 300F 23-28 minutes
	ndard Oven: 350F 30-35 minutes
	Batch Yield: 2, 16x12x1-inch pans (48, 4x2-inch cuts)
	Sheet Pan(24x16x1-inch): 8 lb 4 oz batter

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## Allergens

