GTIN: 10041449102327 ITEM#: 732-0340

KR PRO Spice Cake Mix 6 - 5 lb Boxes

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 tantalizethe taste buds of your guests.







Shelf Life	Storage Temp Min	Storage Temp Max
365 days	45°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, 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.

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. BAKING DIRECTIONS: Cupcake Pans: 1 1/2 oz batter Convection Oven: 300F 15-20 minutes Standard Oven: 350F 18-23 minutes Full Batch Yield: 7 1/4 dozen Round Pans (9-inch): 22 oz batter Convection Oven: 300F 23-28 minutes Standard Oven: 350F 28-33 minutes Full Batch Yield: 6, 9-inch layer pans Half Sheet Pan(16x12x1-inch): 4 lb 2 oz batter Convection Oven: 300F 23-28 minutes Standard Oven: 350F 30-35 minutes Full Batch Yield: 2, 16x12x1-inch pans (48, 4x2-inch cuts) Full Sheet Pan(24x16x1-inch): 8 lb 4 oz batter Convection Oven: 300F 23-28 minutes Standard Oven: 350F 30-35 minutes Full Batch Yield: 1, 24x16x1-inch pan (48, 4x2-inch cuts) 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. 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.

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

Allergens

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

288 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.