



GTIN: 10041449102709

ITEM#: 732-0118

KR PRO CINN STSL COFFEE CAKE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional. Tender, moist cake with a golden, homemade appearance. Easy preparation instructions. Pre-measured pouches eliminate the need to measure topping or cake mix. A versatile base for creating distinctive coffee cake items.



Shelf Life

546 days

Storage Temp Min

32°F

Storage Temp Max

90°F

Ingredients

CAKE MIX INGREDIENTS: Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, Less than 2% of: aluminum sulfate, baking soda, dextrose, food-starch modified, guar gum, mono- and diglycerides, natural and artificial flavor, propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake. Freshness preserved with BHA.

STREUSEL INGREDIENTS: Sugar, enriched unbleached flour (wheat, flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, cinnamon, Less than 2% of: molasses powder, natural and artificial flavors (contains milk derivatives), salt, silicon dioxide (prevents caking).



Preparation and Cooking

Full Batch:

5 lb (1 large pouch) Coffee Cake Mix

40 oz (5 cups) Water, divided

2 lb (small pouch) Streusel Topping

Half Batch:

2 1/2 lb (7 3/4 cups) Coffee Cake Mix

20 oz (2 1/2 cups) Water, divided

1 lb (3 cups) Streusel Topping

Half Batch Sheet Pan:

Pan Size: (16x12x1-inch)

Scale: 3 3/4lb cake batter, 1lb streusel

Convection Oven: 350 degrees Fahrenheit 20-25 minutes

Standard Oven: 375 degrees Fahrenheit 25-30 minutes

Full Batch Yield: 2, 16x12x1-inch sheet pans (64, 3x2-inch cuts)

Full Batch Sheet Pan:

Pan Size: (7 1/2 lb cake batter 2lb streusel

Convection Oven: 350 degrees Fahrenheit 20-25 minutes

Standard Oven: 375 degrees Fahrenheit 25-30 minutes

Full Batch Yield: 1, 24x16x1-inch sheet pan (64, 3x2-inch cuts)

1. Place half of water in mixer bowl; add total amount of coffee cake mix. Using a paddle, mix on low speed 2 minutes.

2. Continue mixing 1 minute on low speed while gradually adding balance of water. Scrape bowl and paddle. Continue mixing on low speed 1 minute.

3. Scale half of batter into well-greased or paper-lined pan and spread evenly. Sprinkle half of streusel topping evenly over batter.

4. Pour remaining batter evenly over streusel layer. Sprinkle remaining streusel

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

Allergens



Nutrition Facts

384 servings per Container

Serving Size up mix 2 Tbsp streusel

Amount per serving

Calories 210

% Daily Value*

Total Fat 6g 8%**Saturated Fat 3g** 15%**Trans Fat 0g****Cholesterol 0mg** 0%**Sodium 270mg** 12%**Total Carbohydrate 37g** 13%**Dietary Fiber 1g** 2%**Total Sugars 18g****Includes 18g Added Sugars** 36%**Protein 2g****Vitamin D 0mcg** 0%**Calcium 10mg** 0%**Iron 1mg** 6%**Potassium 30mg** 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.