GTIN: 10041449102709 ITEM#: 732-0118

KR PRO Cinnamon Streusel Coffee Cake Mix 6 - 5 lb Boxes

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	Storage Temp Min	Storage Temp Max
546 days	45°F	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 Steamy' 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, IIb 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 minuets. 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 topping evenly over batter. Do not eat raw batter. High altitude: For full batch, add 4 1/2 oz (1 cup) all purpose flour and an additional 8 oz (1 cup) water. Prepare and bake as directed. Handling Tips: - To increase height, use cake frame. -Cake is done when wooden toothpick inserted into center comes out clean. -Cool coffee cake in pan.

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

Allergens

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

384 servings per Container

Serving Size **2 Tbsp streusel (14g)**

Amount per serving

Calories **210**

	% Daily Value*
Total Fat 0g	**0%**
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.