



GTIN: 10041449473069

ITEM#: 722-0115

Krusteaz Gluten Free Cinnamon Crumb Cake Mix

Here's a perfect morning routine: while listening to your favorite podcast, spend 5 minutes whisking Krusteaz Gluten Free Crumb Cake mix with water, vegetable oil and eggs. Pop your tray in the oven and start your coffee. By the time your podcast is over, you'll be at your kitchen table with a delicious gluten free cinnamon crumb cake and a warm cup of coffee.



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

Ingredients

Cake MIX Ingredients: Sugar, Whole Grain Sorghum Flour, Whole Grain Millet Flour, Food Starch-Modified, Soybean Oil, Arabic Gum, Leavening (Baking Soda, Sodium Aluminum Phosphate, Monocalcium Phosphate), Salt, Tapioca Starch, Guar Gum, Xanthan Gum, Natural Flavor,.

Topping Ingredients: Sugar, Palm and Soybean Oil, Brown Sugar, Cinnamon, Salt, Anticaking Agent (Silicon Dioxide), Natural Flavor.

Preparation and Cooking

Heat oven according to pan size below. Lightly grease pan or line with paper liners (muffin pan). Stir together water, eggs, oil and cake mix until blended. (Batter will be slightly lumpy.) Spoon half of batter into 8x8-inch pan or muffin pan and spread evenly. Sprinkle half of the cinnamon topping (enclosed) over batter. Drop remaining batter in small spoonfuls over topping layer and spread to edge of pan. Sprinkle remaining topping evenly over batter. Bake until toothpick inserted in center comes out clean. For Glass 8x8-inch pan, add 5 minutes to bake time. Cool 5-10 minutes before cutting. Makes 12-16 servings.

Nutrition Facts

15 servings per Container

Serving Size

1/15 Package

Amount per serving

Calories 150

% Daily Value*

Total Fat 0g 0%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 230mg 10%

Total Carbohydrate 32g 12%

Dietary Fiber 1g 3%

Total Sugars 22g

Includes 21g Added Sugars 42%

Protein 1g

Vitamin D 0mcg 0%

Calcium 20mg 0%

Iron 1mg 2%

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.

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

Allergens

