

Krusteaz Gluten Free Chocolate Cake Mix

Krusteaz + Chocolate Cake Mix Gluten = A delicious way to have your cake and eat it too! Krusteaz Gluten Free Chocolate Cake has all of the great taste of our other dessert mixes but without the gluten! Simply add eggs, milk and vegetable oil to the mix and have mouthwatering chocolate cake in as little as 24 minutes. With no artificial colors, flavors or preservatives, Krusteaz Gluten Free Chocolate Cake is a guilt-free dessert for any day of the week.





Shelf Life Storage Temp Min Storage Temp Max

365 days 32°F 95°F

Ingredients

Sugar, whole grain sorghum flour, rice flour, cocoa (processed with alkali), food starch-modified, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), soybean oil, salt, xanthan gum, natural flavor.





Preparation and Cooking

HEAT oven to 350F. Line or lightly grease the bottom only of 2, 8-inch round cake pans. For cupcakes, line muffin pan with paper baking cups.

WHISK together eggs, milk and oil in medium bowl until frothy. Add cake mix and stir until combined.

POUR half of batter into each prepared cake pan. For cupcakes, fill muffin tins 2/3 full.

BAKE as directed below or until a toothpick inserted in the center comes out clean. Let cake or cupcakes cool completely before frosting.

Nutrition Facts

14 servings per Container

Serving Size 1/14 package

Amount per serving

Calories

Potassium 110mg

130

2%

Calonics	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	10%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 2mg	8%

* 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.

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