

Krusteaz Gluten Free Yellow Cake Mix

If there wasnt a cake at your celebration, did it even really happen? Dont skip dessert if youre gluten-freeget Krusteaz Gluten Free Yellow Cake Mix instead. With the same great taste as our classic mix, you wont believe theres no gluten. Simply add eggs, milk and butter to the mix and enjoy mouthwatering yellow cake after baking for about 27 minutes.





Shelf Life Storage Temp Min Storage Temp Max

365 days 32°F 95°F

Ingredients

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





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 butter 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.

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



Allergens











Nutrition Facts

12 servings per Container

Serving Size

1/12 package

Amount per serving

Calories

170

Calulies	
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 20g Added Sugars	40%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 1mg	2%
Potassium 50mg	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.