



## KR PRO RTB CIN SPC CKE BTTR

From the #1 most recommended foodservice bake mix brand, Krusteaz Professional Ready to Bake Cake/Muffin Batter in a bag allows you to make fresh baked goods in no time. Just pour the batter into a vessel, bake as instructed and amaze your patrons. Pour. Bake. Amaze! TM



Shelf Life Storage Temp Min Storage Temp Max

32°F 243 days 45°F

#### **Ingredients**

Sugar, enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, soybean oil, eggs, Less than 2% of: aluminum sulfate, artificial flavor, corn syrup solids, dipotassium phosphate, encapsulated sodium bicarbonate (sodium bicarbonate, fully hydrogenated vegetable oil [contains one or more of the following: soybean oil, palm oil, cottonseed oil]), glycerin, guar gum, molasses powder (molasses, wheat starch), mono- and diglycerides, palm oil, propylene glycol monoester, salt, sodium aluminum phosphate, sodium caseinate, sodium stearoyl lactylate, spices.



### **Preparation and Cooking**

- 1. Prepare pan by lightly greasing or spraying with non-stick cooking spray. Prepare la bandeja engrasndola o rocindola ligeramente con un spray para cocinar antiadherente.
- 2. Cut open one end of pouch and squeeze batter into prepared pan. Corte un extremo de la bolsa y exprima la masa para vaciarla en la bandeja preparada.
- 3. Spread batter with spatula until even. Extienda la masa con una esptula hasta que quede uniforme.
- 4. Bake. / Hornee.

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# **Nutrition Facts**

96 servings per Container

Serving Size 1/24 pouch

Amount per serving

Potassium 30mg

0%

	% Daily Value*
Total Fat 13g	17%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 230mg	10%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	3%
Total Sugars 23g	
Includes 22g Added Sugars	44%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%

\* 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.