



GTIN: 10041449475469

ITEM#: 732-0625

# KR PRO Ready to Bake Sweet Cream Vanilla Cake Muffin Batter 4 - 66 oz Pouches

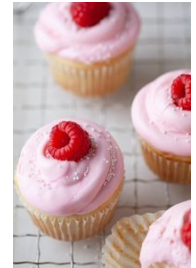
From the #1 most recommended foodservice bake mix brand, Krusteaz Professional Ready to Bake Cake/Muffin Batter in a bag allows you to make fresh baked goods in no time. Just pour the batter into a vessel, bake as instructed and amaze your patrons. Pour. Bake. Amaze! TM



Shelf Life	Storage Temp Min	Storage Temp Max
243 days	32°F	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

Directions: 1. Remove pouch of Krusteaz Professional Ready to Bake Sweet Cream Vanilla Cake Muffin Batter from refrigerator: no slacking required. 2. For Cakes: Prepare pan by lightly greasing, lining with parchment paper and then lightly greasing the parchment paper. If using a pan extender (recommended), lightly grease sides of pan extender 3. For Muffins: Line muffin pan with liners (recommended) If liners are not used, lightly grease each muffin cup. 4. For Cakes: Cut open one end of pouch and squeeze batter into prepared pan. Spread batter evenly in pan. 5. For Muffins: Cut open one end of pouch and squeeze batter into large bowl. Using a #20 scoop, scoop batter into prepared muffin pans filling each cup 2/3 full 6. Bake according to chart. Turn half-sheet pan and muffins halfway through baking time. Check for doneness using toothpick and add additional bake time, if needed. Do not eat raw batter. Use batter within 7 days of opening. Store leftover batter in refrigerator in airtight container.

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

## Allergens



## Nutrition Facts

96 servings per Container

Serving Size

1/24 pouch (78g)

Amount per serving

**Calories**

**270**

% Daily Value\*

Total Fat 0g 0%

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%

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.