GTIN: 10041449477005 ITEM#: 732-5756

KR PRO Extra Moist White Cake Mix 6 - 4.5 lb Boxes

From the #1 recommended foodservice bake mix brand Krusteaz Professional Extra Moist White Cake Mix combines quality and convenience in our cake mixes. Complete and ready to use, all you add is water. Easy mixing instructions apply to all sheet cake varieties so preparation is foolproof.







Shelf Life	Storage Temp Min	Storage Temp Max
546 days	45°F	90°F

Ingredients

Sugar, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm and Soybean Oil, Dextrose, Less than 2% of: Aluminum Sulfate, Artificial Flavor, Ascorbic Acid, Baking Soda, Defatted Soy Flour, Food Starch-Modified, Guar Gum, Monocalcium Phosphate, Monoglycerides, Polysorbate 60, Propylene Glycol Ester, Salt, Sodium Aluminum Phosphate, Soy Lecithin, Xanthan Gum.

Preparation and Cooking

FULL BATCH 2 lb 4 oz (8 cups) Mix 40 oz (5 cups) Water 16 oz (8) Eggs 4 fl oz (1/2 cup) Vegetable Oil HALF BATCH 4 lb 8 oz (full box) Mix 20 oz (2 1/2 cups) Water 8 oz (4) Eggs 8 fl oz (1 cup) Vegetable Oil 1. Place water, eggs and oil in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle. Change to medium speed; mix 2 minutes. 3. Scale batter into greased or paper-lined pans. BAKING DIRECTIONS Cupcake Pans: Preheat oven (300F for a convection oven, 350F for a standard oven). Pour 1 1/2 oz of batter into each tin. For a convection oven, bake for 15 to 20 minutes. For a standard oven, bake for 18 to 23 minutes. Round Pans (6, 9-inch): Preheat oven (300F for a convection oven, 350F for a standard oven). Pour 22 oz of batter into each pan. For a convection oven, bake for 25 to 30 minutes. For a standard oven, bake for 30 to 35 minutes. Half Sheet Pan (2, 16x12x1-inch): Preheat oven (300F for a convection oven, 350F for a standard oven). Pour 4lb 4 oz of batter into each pan. For a convection oven, bake for 30 to 35 minutes. For a standard oven, bake for 35 to 40 minutes. Full Sheet Pan (24x16x1-inch): Preheat oven (300F for a convection oven, 350F for a standard oven). Pour 8lb 8 oz of batter a full sheet pan. For a convection oven, bake for 30 to 35 minutes. For a standard oven, bake for 35 to 40 minutes. HANDLING TIPS For increased volume, use cake frame. Scale correct amount of batter into pan or fill cake pan 1/2 full (cupcakes 1/2 to 2/3 full). Cake is done when toothpick inserted into center comes out clean. Cool cake in pan. Do not eat raw batter. HIGH ALTITUDE: For a full batch, add 3 oz (3/4 cup) all-purpose flour. Prepare and bake as directed, adjusting convection oven to 325F or standard oven to 375F.

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

Allergens



Nutrition Facts

0 servings per Container

Serving Size **1/3 cup mix (43g)**

Amount per serving

Calories **230**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 3g	**15%**
Trans Fat 0g	
Cholesterol 30mg	**10%**
Sodium 280mg	**12%**
Total Carbohydrate 34g	**12%**
Dietary Fiber 1g	**2%**
Total Sugars 20g	
Includes 20g Added Sugars	**40%**
Protein 3g	
Vitamin D 0mcg	0%
Calcium 20mg	0%
Iron 1mg	6%
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.