



GTIN: 10041449477005

ITEM#: 732-5756

KR PRO EM WHITE CAKE

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	32°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	HALF BATCH
4 lb 8 oz (full box) Mix	2 lb 4 oz (8 cups) Mix
40 oz (5 cups) Water	20 oz (2 1/2 cups) Water
16 oz (8) Eggs	8 oz (4) Eggs
8 fl oz (1 cup) Vegetable Oil	4 fl oz (1/2 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

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

Allergens



Nutrition Facts

0 servings per Container

Serving Size

1/3 cup mix

Amount per serving

Calories 180

% Daily Value*

Total Fat 0g 0%

Saturated Fat 2g 10%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 260mg 11%

Total Carbohydrate 34g 12%

Dietary Fiber 1g 2%

Total Sugars 20g

Includes 20g Added Sugars 40%

Protein 2g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1mg 6%

Potassium 40mg 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.