ITEM#: 732-5758



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

Shelf Life

Storage Temp Min 32°F

Sugar, enriched bleached flour (wheat flour, niacin, reduced iron, thiamin

mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2/o of: aluminum sulfate, baking soda, defatted soy flour, food starch-modified, guar gum, monocalcium phosphate, monoglycerides, natural and artificial flavor, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, xanthan

Storage Temp Max

90°F

546 days

Ingredients

gum, red 40, yellow 5.



Preparation and Cooking

FULL BATCH 4 lb 8 oz (full box) Mix 40 oz (5 cups) Water 16 oz (8) Eggs 8 fl oz (1 cup) Vegetable Oil HALF BATCH 2 lb 4 oz (7 1/2 cups) Mix

2 lb 4 oz (7 1/2 cups) Mix 20 oz (2 1/2 cups) Water 8 oz (4) Eggs 4 fl oz (1/2 cup) Vegetable Oil

BAKING DIRECTIONS
Place water, eggs and oil in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute.
Scrape bowl and paddle. Change to medium speed; mix 2 minutes.
Scale batter into greased or paper-lined pans.
BAKE TIMES:
PAN SIZE: Cupcake Pans
SCALE: 1 1/2 oz batter
CONVECTION: 300F 15-20 minutes
STANDARD: 350F 18-23 minutes
FULL BATCH YIELD: 7 1/2 dozen

PAN SIZE: Round Pans SCALE: 22 oz batter CONVECTION: 300F 25-30 minutes

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Allergens



Nutrition Facts

288 servings per Container

1/3 CUP MIX

Amount per serving

Serving Size

180

Uniones	
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 34g	12%
Dietary Fiber 0g	0%
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.