GTIN: 10041449477029 ITEM#: 732-5758

KR PRO Professional Extra Moist Yellow Cake Mix 6 - 4.5 lb Boxes

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	Storage Temp Max
546 days	45°F	90°F

Ingredients

Sugar, Enriched Bleached Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Palm and Soybean Oil, Dextrose, Less than 2% of: Aluminum Sulfate, Baking Soda, Food Starch-Modified, Guar Gum, Monocalcium Phosphate, Monoglycerides, Natural and Artificial Flavors, Polysorbate 60, Propylene Glycol Ester, Red 40, Salt, Sodium Aluminum Phosphate, Soy Flour, Soy Lecithin, Xanthan Gum, 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 20 oz (2 1/2 cups) Water 8 oz (4) Eggs 4 fl oz (1/2 cup) Vegetable Oil BAKING DIRECTIONS 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. 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 STANDARD: 350F 30-35 minutes FULL BATCH YIELD: 6, 9-inch layer pans PAN SIZE: Half Sheet Pan SCALE: 4 lb 4oz batter CONVECTION: 300F 30-35 minutes STANDARD: 350F 35-40 minutes FULL BATCH YIELD: 2, 16x12x1-inch pans (48, 4x2-inch cuts) PAN SIZE: Full Sheet Pan (24x16x1-inch) SCALE: 8 lb 8 oz batter CONVECTION: 300F 30-35 minutes STANDARD: 350F 35-40 minutes FULL BATCH YIELD: 1, 24x16x1-inch pan (48, 4x2-inch cuts) 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 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

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

288 servings per Container

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

Amount per serving

Calories **180**

	% Daily Value*
Total Fat 0g	**0%**
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 20mg	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.