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ITEM#: 732-5760

KR PRO EM DEVIS FOOD CAKE

From the #1 recommended foodservice bake mix brand Krusteaz Professional Extra Moist Devils Food Cake Mix combines quality and convenience. 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, cocoa (processed with alkali), Less than 2% of: aluminum sulfate, baking soda, caramel color, defatted soy flour, dextrose, food starch-modified, guar gum, monocalcium phosphate, monoglycerides, natural and artificial flavor (contains milk derivatives), polysorbate 60, propylene glycol ester, red 40, salt, sodium aluminum phosphate, soy lecithin, xanthan gum.

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 (8 cups) Mix
20 oz (2 1/2 cups) Water
8 oz (4) Eggs
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 for 1 minute.

2. Scrape bowl and paddle. Change to medium speed; mix for 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. Yields 7 1/2 dozen

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. Yields 6, 9-inch layer pans

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. Yields 2,

16x12x1-inch pan (48, 4x2-inch cuts)

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Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

0 servings per Container

Serving Size

1/3 cup mix

Amount per serving

Calories

230

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 4g **18%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 290mg **13%**

Total Carbohydrate 33g **12%**

Dietary Fiber 1g **4%**

Total Sugars 19g

Includes 18g Added Sugars **36%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 20mg **0%**

Iron 2mg **10%**

Potassium 130mg **2%**

* 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.