



GTIN: 10041449477081

ITEM#: 732-7218

SHEPHERD'S GRAIN KRUSTEAZ PROFESSIONAL WHITE CAKE MIX

KR PRO Shepherd's Grain White Cake Mix



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

Ingredients

Sugar, enriched bleached flour (wheat flour*, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, egg whites, Less than 2% of: ascorbic acid, baking soda, calcium acid pyrophosphate, food starch-modified, mono and di-glycerides, monocalcium phosphate, natural flavor, nonfat milk, polysorbate 60, propylene glycol ester, salt, soy lecithin, xanthan gum.

*Food Alliance Certified Shepard's Grain sustainably farmed wheat flour

Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

52 oz (6 1/2 cups) Water, divided

1. For full batch, place 28 oz (3 1/2 cups) water in mixer bowl. Add total amount of mix. Using a paddle, mix on medium speed 2 minutes

2. Change to low speed; mix 1 minute while gradually adding second half water.

3. Scrape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes

4. Scale batter into greased or paper-lined pans.

Do not eat raw batter.

HIGH ALTITUDE : For full batch, add 3 oz (3/4 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed increasing oven temperature by 25F.

BAKING DIRECTIONS: Convection Oven: 300F; Standard Oven: 350F

Cupcake Pans: 1 1/2 oz batter; Convection: 15-20 minutes; Standard 15-20 minutes;

Yield: 7 1/4 dozen

Round Pans (9-inch): 22 oz batter; Convection: 20-25 minutes; Standard: 25-30 minutes; Yield: 6, 9-inch layer pans

Half Sheet Pan (16x12x1-inch): 4 lb 2 oz batter; Convection: 20-25 minutes; Standard: 30-35 minutes; Yield: 2, 16x12x1-inch pans (48, 4x2-inch cuts)

Full Sheet Pan (24x16x1-inch): 8 lb 4 oz batter; Convection: 20-25 minutes; Standard: 30-35 minutes; Yield: 1, 24x16x1-inch pan (48, 4x2-inch cuts)

HALF BATCH

2 1/2 lb (9 cups) Mix

26 oz (3 1/4 cups) Water, divided

1. For full batch, place 28 oz (3 1/2 cups) water in mixer bowl. Add total amount of mix. Using a paddle, mix on medium speed 2 minutes

2. Change to low speed; mix 1 minute while gradually adding second half water.

3. Scrape bowl and paddle thoroughly. Continue mixing on low speed 2 minutes

4. Scale batter into greased or paper-lined pans.

Do not eat raw batter.

HIGH ALTITUDE : For full batch, add 3 oz (3/4 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare and bake as directed increasing oven temperature by 25F.

BAKING DIRECTIONS: Convection Oven: 300F; Standard Oven: 350F

Cupcake Pans: 1 1/2 oz batter; Convection: 15-20 minutes; Standard 15-20 minutes;

Yield: 7 1/4 dozen

Round Pans (9-inch): 22 oz batter; Convection: 20-25 minutes; Standard: 25-30 minutes; Yield: 6, 9-inch layer pans

Half Sheet Pan (16x12x1-inch): 4 lb 2 oz batter; Convection: 20-25 minutes; Standard: 30-35 minutes; Yield: 2, 16x12x1-inch pans (48, 4x2-inch cuts)

Full Sheet Pan (24x16x1-inch): 8 lb 4 oz batter; Convection: 20-25 minutes; Standard: 30-35 minutes; Yield: 1, 24x16x1-inch pan (48, 4x2-inch cuts)

Nutrition Facts

48 servings per Container

Serving Size 47g = 1/3 cup dry mix

Amount per serving

Calories 200

% Daily Value*

Total Fat 0g 0%

Saturated Fat 3g 13%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 300mg 13%

Total Carbohydrate 35g 13%

Dietary Fiber 0g 0%

Total Sugars 21g

Includes 21g Added Sugars 42%

Protein 3g

Vitamin D 0mcg 0%

Calcium 130mg 10%

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.

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Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT