



GTIN: 10041449900107

ITEM#: 734-1000

KRUSTEAZ PROFESSIONAL ALL PURPOSE CREME CAKE

MIX

From the #1 recommended foodservice bake mix brand, Krusteaz Professional All Purpose Creme Cake Mix features a sweet, butter flavor with vanilla aroma. This versatile mix offers a convenient way to make an endless number of baked goods and quick breads from one product. With superior height and a tender, moist crumb, it is a consistent mix that offers endless possibilities for customization!



Shelf Life

365 days

Storage Temp Min

32°F

Storage Temp Max

90°F

Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), food starch-modified, nonfat milk, wheat protein isolate, Less than 2% of: aluminum sulfate, artificial flavor, baking soda, egg whites, eggs, mono- and diglycerides, propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, soybean oil, wheat gluten, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.

Preparation and Cooking

FULL BATCH

5 lb (full box) Mix
40 oz (5 cups) Water, divided
23 oz (3 cups) Vegetable Oil

HALF BATCH

2 1/2 lb (8 cups) Mix
20 oz (2 1/2 cups) Water, divided
11 1/2 oz (1 1/2 cups) Vegetable Oil
1. For full batch, place 24 oz (3 cups) water in mixer bowl; for half batch, 12 oz (1 1/2 cups) water. Add mix. Using a paddle, mix on low speed 1 minute.
2. Change to medium speed; mix 3 minutes. Change to low speed, mix 1 minute while gradually adding oil and remaining water.
3. Scrape bowl and paddle. Continue mixing on low speed 3 minutes.
4. Scale batter into greased or paper-lined pans.

Do not eat raw batter.

HIGH ALTITUDE: For full batch, add 5 2/3 oz (1 1/4 cups) all purpose flour and an additional 5 1/2 oz (2/3 cup) water. Prepare and bake as directed.

BAKE TIMES

Loaf Pans (8 1/2 x 4 1/2 x 2 1/2-inch)
Scale: 17.5 oz batter
Convection Oven: 300F for 40-45 minutes
Standard Oven: 350F for 45-50 minutes
Full Batch Yield: 8 loaves
Bundt Pans (12 cups)
Scale: 35 oz batter
Convection Oven: 300F for 40-45 minutes

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

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

432 servings per Container

Serving Size

1/4 cup mix

Amount per serving

Calories**120**

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 200mg 9%

Total Carbohydrate 26g 9%

Dietary Fiber 0g 0%

Total Sugars 15g

Includes 14g Added Sugars 28%

Protein 2g

Vitamin D 0mcg 0%

Calcium 20mg 0%

Iron 1mg 4%

Potassium 30mg 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.