GTIN: 10041449900107 ITEM#: 734-1000

KR PRO All Purpose Creme Cake Mix 6 - 5 lb Boxes

From the #1 recommended foodservice bake mix brand, Krusteaz Professional All Purpose Crme 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	Storage Temp Min	Storage Temp Max
365 days	45°F	90°F

Ingredients

Sugar, enriched bleached flour (wheat 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, beta-carotene (color), egg whites, eggs, mono- and diglycerides, propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, soybean oil, wheat gluten.

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 Standard Oven: 350F for 45-50 minutes Full Batch Yield: 4 Bundt cakes Standard Muffin Pans Scale: 2 oz batter (#20 scoop) Convection Oven: 350F for 12-14 minutes Standard Oven: 400F for 14-16 minutes Full Batch Yield: 6 dozen 1.8 oz muffins Do not overmix batter. When baking in a convection oven, turn halfway through baking cycle. Cool briefly in pans. Turn out while still warm.

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

Allergens

EGGS MILK PEANUTS SOY TREE NUTS WHEAT

Nutrition Facts

0 servings per Container

Serving Size 1/4 cup mix (32g)

Amount per serving

Calories 200

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 2g	**10%**
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.