



GTIN: 10041449035168

ITEM#: 732-6120

GH ULTIMATE CHOC CAKE

Decadent chocolate cake made with semi-sweet Ghirardelli chocolate for a fruity flavor profile. Add eggs and oil for a standout chocolate cake with minimal effort.

Storage Temp Min

32°F

Storage Temp Max

95°F

Ingredients

SUGAR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, Malted Barley Flour, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SEMI-SWEET CHOCOLATE CHIPS (SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, WHOLE MILK POWDER, SOY LECITHIN [EMULSIFIER], VANILLA EXTRACT), COCOA (PROCESSED WITH ALKALI), FOOD STARCH-MODIFIED, EMULSIFIER (PROPYLENE GLYCOL MONOESTER, MONO- AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE), ARABIC GUM, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, SOYBEAN OIL, ARTIFICIAL FLAVOR, XANTHAN GUM.



Preparation and Cooking

FULL BATCH

7lb (2 pouches) Cake Mix

36 fl oz (4 1/2 cups) Water

12 fl oz (1 1/2 cups) Vegetable Oil

DIRECTIONS

1. Add water, eggs, oil and total amount of cake mix to mixer bowl. Using a paddle, mix on low speed 30 seconds.
2. Scrape bowl and paddle. Mix on low speed 30 seconds.
3. Scale batter into prepared (lightly greased or paper-lined) pan(s) and bake as directed below.

HAND MIXING

Using a large bowl, stir together water, eggs, oil and cake mix until well-blended. Scale batter into prepared (lightly greased or paper-lined) pan(s) and bake as directed below.

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

Sheet Pan: 11 lb 8 oz batter; Convection: 25-30 minutes; Standard: 30-35 minutes.

Half Sheet Pan: 5 lb 12 oz batter; Convection: 25-30 minutes; Standard: 30-35 minutes.

Round Pans: 30 oz batter; Convection: 20-25 minutes; Standard: 23-28 minutes.

Cupcakes Pans: 2 1/2 oz batter; Convection: 15-20 minutes; Standard: 18-23 minutes

Mini Bundt Pans: 4 1/2 oz batter; Convection: 22-26 minutes; Standard: 25-30 minutes.

Do not eat raw batter.

High Altitude (over 5,000 feet): For full batch, add 6 3/4 oz (1 1/2 cups) all-purpose flour and an additional 6 oz (3/4 cup) water. Prepare and bake as directed.

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Allergens



Nutrition Facts

192 servings per Container

Serving Size

1/2 cup dry mix

Amount per serving

Calories**270**

% Daily Value*

Total Fat 6g 8%

Saturated Fat 4g 20%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 330mg 14%

Total Carbohydrate 53g 19%

Dietary Fiber 1g 4%

Total Sugars 31g

Includes 31g Added Sugars 62%

Protein 3g

Vitamin D 0mcg 0%

Calcium 30mg 2%

Iron 3mg 15%

Potassium 140mg 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.