

732-0118 - KRUSTEAZ PROFESSIONAL CINNAMON STREUSEL COFFEE CAKE

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Brand: KRUSTEAZ



| Nutrition Facts | |
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| Serving Size 1/4 cup mix & 2 TBS streusel | |
| | % Daily Value* |
| calcium 10Milligram | 0% |
| carbohydrate, total 37Gram | 13% |
| cholesterol 0Milligram | 0% |
| energy, percent contributed by fat 60Kilocalorie (international table) | % |
| energy 210Kilojoule | % |
| fat, total 6Gram | 8% |
| fatty acids, total saturated 3Gram | 15% |
| fatty acids, total trans 0Gram | % |
| fibre, total dietary 1Gram | 2% |
| iron, total 1.2Milligram | 6% |
| potassium 30Milligram | 0% |
| protein, total 2Gram | % |
| sodium 270Milligram | 12% |
| sugar, added 18Gram | 36% |
| Sugars, tot, expression unknown 18Gram | % |
| Vit C unk. | 0% |
| vitamin D 0Microgram | 0% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. | |

Product Specifications

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| GTIN | 10041449102709 |
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Ingredients

CAKE MIX INGREDIENTS: Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, Less than 2% of: aluminum sulfate, baking soda, dextrose, food starch-modified, guar gum, mono- and diglycerides, natural and artificial flavor, propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake. Freshness preserved with BHA. STREUSEL INGREDIENTS: Sugar, enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, cinnamon, Less than 2% of: molasses powder, natural and artificial flavors (contains milk derivatives), salt, silicon dioxide (prevents caking).

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (large pouch) Coffee Cake Mix 2 1/2 lb (7 3/4 cups) Coffee Cake Mix 20 oz (2 1/2 cups) Water, divided 20 oz (2 1/2 cups) Water, divided 2 lb (small pouch) Streusel Topping 1 lb (3 cups) Streusel Topping 1. Place half of water in mixer bowl; add total amount of coffee cake mix. Using a paddle, mix on low speed 2 minutes. 2. Continue mixing 1 minute on low speed while gradually adding balance of water. Scrape bowl and paddle. Continue mixing on low speed 1 minute. 3. Scale half of batter into well-greased or paper-lined pan and spread evenly. Sprinkle half of streusel topping evenly over batter. 4. Pour remaining batter evenly over streusel layer. Sprinkle remaining streusel topping evenly over batter.

Serving Suggestions

HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour and an additional 8 oz (1 cup) water. Prepare and bake as directed.

Packaging and Storage

Store in a cool, dry place.

Allergens

May contain: Eggs and their derivates, Soybean and its Derivatives
Contains: Milk and its derivates, Wheat and Their Derivatives