

732-0120 - KRUSTEAZ PROFESSIONAL
WHITE CAKE MIX

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Brand: KRUSTEAZ



Nutrition Facts

Serving Size 1/3 cup dry mix = 41g

	% Daily Value*
calcium 20Milligram	0%
carbohydrate, total 36Gram	13%
cholesterol 0Milligram	0%
energy, percent contributed by fat 35Kilocalorie (international table)	%
energy 200Kilocalorie (international table)	%
fat, total 4.5Gram	6%
fatty acids, total saturated 2.5Gram	13%
fatty acids, total trans 0Gram	%
fibre, total dietary 0Gram	0%
iron, total 0.9Milligram	6%
potassium 40Milligram	0%
protein, total 3Gram	%
sodium 350Milligram	15%
sugar, added 20Gram	40%
Sugars, tot, expression unknown 21Gram	%
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

GTIN	10041449102129
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Ingredients

sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2% of: aluminum sulfate, ascorbic acid, baking soda, corn syrup solids, egg whites, food starch-modified, monocalcium phosphate, monoglycerides, natural and artificial flavors, nonfat milk, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, wheat protein isolate, whey protein isolate (milk protein), xanthan gum.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (9 1/4 Cups) Mix 52 oz (6 1/2 cups) Water, divided 26 oz (3 1/4 cups) Water, divided 1. Place half of water in mixer bowl. Add mix. Using a paddle, mix on medium speed 3 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. EXTRA RICH CAKE RECIPE: For full batch, prepare as directed in step 1 using 16 oz (2 cups) water, 12 oz (6) eggs and 6 oz (3/4 cup) vegetable oil. In step 2, add 28 oz (3 1/2 cups) water. Follow steps 3-4. Increase bake time 5-10 minutes. 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 as directed increasing oven temperature by 25°F and decreasing bake time by 1-2 minutes.

Serving Suggestions

EXTRA RICH CAKE RECIPE: For full batch, prepare as directed in step 1 using 16 oz (2 cups) water, 12 oz (6) eggs and 6 oz (3/4 cup) vegetable oil. In step 2, add 28 oz (3 1/2 cups) water. Follow steps 3-4. Increase bake time 5-10 minutes. HIGH ALTITUDE: For full batch, add 3 oz (3/4 cup) all-purpose flour and an additional 4 oz (1/2 cup) water. Prepare as directed increasing oven temperature by 25 °F and decreasing bake time by 1-2 minutes.

Packaging and Storage

STORE IN A COOL DRY PLACE

Allergens

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