

732-0420 - KRUSTEAZ PROFESSIONAL
LEMON CAKE MIX

KRUSTEAZ PROFESSIONAL LEMON CAKE MIX

Brand: KRUSTEAZ



Nutrition Facts

Serving Size 1/3 cup dry mix = 40g

| | % Daily Value* |
|--|----------------|
| calcium 20Milligram | 0% |
| carbohydrate, total 36Gram | 13% |
| cholesterol 0Milligram | 0% |
| 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 21Gram | 42% |
| 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 | 10041449102266 |
|------|----------------|

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, baking soda, beta carotene (color), 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. Freshness preserved with BHA

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (9 1/2 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.

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