



GTIN: 10041449100750

ITEM#: 742-0425

# KR PRO FUNNEL CAKE

Krusteaz Professional Funnel Cake Mix

Shelf Life	Storage Temp Min	Storage Temp Max
546 days	32°F	90°F

## Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, Less than 2% of: artificial flavor, baking soda, defatted soy flour, dicalcium phosphate, egg whites, egg yolks, nonfat milk, salt, sodium acid pyrophosphate, soybean oil.



## Preparation and Cooking

**FULL BATCH**  
 5lb (full box) Mix  
 56 oz (7 cups) Cold Water

**HALF BATCH**  
 2 1/2 lb (8 3/4 cups) Mix  
 28 oz (3 1/2 cups) Cold Water

- Blend mix and water together using a wire whisk until well blended.
- Pour batter into 350F - 375F oil in full circle. Fill the circle with batter in desired pattern.
- Fry for 30 seconds then turn over. Fry additional 30 seconds, or until golden brown.
- Remove from fryer and drain off excess oil. Dust with confectioner's sugar before serving.

**MACHINE MIXING:** Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 1 minute. Scrape bowl. Change to medium speed; mix 1 minute. Follow steps 2 through 4 above.

Do not eat raw batter.

**HIGH ALTITUDE:** No adjustment necessary.

### HANDLING TIPS

Do not overmix batter.

Do not over portion in fryer as batter expands as it cooks.

For crisper texture, portion smaller amounts of batter in oil.

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## Allergens



## Nutrition Facts

288 servings per Container

**Serving Size** 1/3 cup mix

Amount per serving

**Calories** 150

% Daily Value\*

**Total Fat** 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 5mg 2%

**Sodium** 420mg 18%

**Total Carbohydrate** 34g 12%

Dietary Fiber 1g 2%

Total Sugars 9g

Includes 9g Added Sugars 18%

**Protein** 3g

Vitamin D 0mcg 0%

Calcium 50mg 4%

Iron 2mg 8%

Potassium 50mg 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.