

Pillsbury Chocolate Crème Cake Base



PACKAGING

Base Product Code: 139270000	Unit Weight: 50 LB
GTIN: 10018000392701	Gross Case Weight: 51.50 LB
Units Per Case: 1	Net Case Weight: 50 LB
Pallet Info: Layer: 5, High: 10, Pal Qty: 50	Case Dimensions (in): 25 (L) X 16.66 (W) X 4.50 (H)
	Kosher: OU D: KOSHER DAIRY

NUTRITION

Nutrition Facts

Serving Size: 100g

Amount Per Serving	As Packaged	% Daily Value*
Calories	391	

Total Fat5g
Saturated Fat2g
Trans Fat0g
Cholesterol10mg
Sodium670mg
Total Carbohydrate79g
Dietary Fiber3g
Total Sugars43g
Includes42gAdded Sugars
Protein6g
Vitamin D0mcg
Calcium83mg
Iron5mg
Potassium231mg
Water6g
Ash3g

* Percent Daily Value (DV) are based on a 2,000 calorie diet * - Not a significant nutrient source

INGREDIENTS

SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), COCOA PROCESSED WITH ALKALI, MODIFIED CORN STARCH, SOYBEAN OIL. CONTAINS 2% OR LESS OF: MONO AND DIGLYCERIDES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MODIFIED WHEY, VITAL WHEAT GLUTEN, SALT, CALCIUM ACETATE, SORBITAN MONOSTEARATE, SODIUM STEAROYL LACTYLATE, NONFAT MILK, XANTHAN GUM, GUAR GUM, POLYSORBATE 60, NATURAL AND ARTIFICIAL FLAVOR, EGG, SOY FLOUR.
Allergens: CONTAINS WHEAT, MILK, EGG AND SOY INGREDIENTS.

GENERAL DESCRIPTION

Pillsbury(TM) creme cake base mix allows you to create a variety of moist, delicious, super-rich baked goods from one easy mix. This chocolate creme cake base mix is ideal for suspending fruits, nuts and other particulates. Great for sheet cakes, creme cakes, and thimble cakes. Available in a cost-effective, 50 lb bulk format for larger operations.

BENEFITS

Rich, moist texture with excellent shelf life and specially formulated to suspend fruit, nuts, and other specialty ingredients.

PREP & SERVING

BAKE : HANDLING DIRECTIONS: SMALL BATCH: 10 lbs CHOCOLATE CREME CAKE BASE, 3 lbs 8 oz Whole Eggs, 3 lbs Vegetable Oil, 2 lbs 4 oz Water; LARGE BATCH: 50 lb, 17 lbs 8 oz, 15 lbs, 11 lbs 4 oz; Place eggs and cake base in bowl. Mix 1 minute on low speed. Mix 3 minutes on medium speed. Add vegetable oil and water. Mix 1 minute on low speed, scrape bowl. Mix 3 minutes on low speed. SCALE: 14 oz batter in Turkshead Pan. 15 -16 oz batter into Foil Loaf Pan. 1 lb 8 oz batter into 7" Angel Food Pan. BAKE: 360° F in conventional oven for approx. 40-45 minutes. (For muffins, 380 - 400° F, 20-22 minutes). If product is baked in a Rack Oven or a Convection Oven a reduction in oven temperature and/or bake time may be necessary for optimum performance. 100g

STORAGE DETAILS

Store in cool dry location. Do Not Eat Raw Cake Batter