

OLD TYME MILL Chocolate Cake Mix ITEM# 80205

DIRECTIONS FOR USE: 5 Pounds of Mix: Use 2.6 pounds of water (41.5 ounces).



Mixing Instructions: Using a mixing bowl and a paddle-Place mix into bowl. Start mixer in low speed and add 1/2 (20.75 ounces = 1.3 Pounds) of water right away then allow to smooth out then slowly start adding the other 1/2 (20.75 ounces = 1.3 Pounds) mix until all water mixes in. Switch mixer to medium speed and mix 2-3 more minutes. Deposit batter into sheet pan. Fill pans about half way-carefully not overfilling.

INGREDIENTS: Wheat Flour, Sugar, Dextrose, Soybean oil, Baking powder (calcium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, anhydrous , com starch), Salt, Mono-diglycerides, Baking soda, Cocoa powder, Caramel color, Natural and Artificial flavors.

Contains: Wheat.

Manufactured By:
National Foods Packaging Inc.
Cleveland, OH 44102



NET. WT. 6 / 5 LBS. (2.26 KG) Bags

0g TRANS FAT
STORE IN A COOL, DRY PLACE

Conventional Oven: Preheat Oven to 350 degrees Round Pans (8-9-10 inch):
Bake at 350 degrees for about 30 minutes.

Sheet Cakes: Bake at 350 degrees for 45 minutes.

Convection Oven: Preheat Oven to 325 degrees Follow mixing instructions to the
left Round Pans (8-9-10 inch): Bake at 325 degrees for about 25 minutes.

Sheet Cakes: Bake at 325 degrees for 35 minutes.

To check readiness-insert a toothpick into center and remove, if clean, cake is
done. Bake time varies depending on the oven and fullness of the pans.

High Altitude (over 4000 Ft): Add 1/2 oz flour and 1/4 oz water for each pound of
mix. It may be necessary to reduce mixing time or increase baking temperature.