

Baking Instructions

Conventional Oven

- For round pans (8", 9", or 10"), preheat oven to 350-360°F and bake for about 25 minutes.
- For sheet cakes, preheat oven to 350-360°F and bake for about 40-50 minutes.

Convection Oven

- For round pans (8", 9", or 10"), preheat oven to 300-325°F and bake for about 20-30 minutes.
- For sheet cakes, preheat oven to 300-325°F and bake for about 25-35 minutes.

Check cake by inserting a toothpick into center of cake; if toothpick is clean when removed, cake is done baking.

Mixing Instructions

1. Pour the desired amount of cake mix into a mixing bowl or stand mixer, slowly add 8 fl. oz. of water for every 1 lb. of cake mix or 40 fl. oz. of water for the whole package of mix. Mix on low speed until ingredients are incorporated and then turn to medium speed and mix until lumps are gone.
2. Grease and flour cake pan.
3. Fill pans about halfway with batter, do not overfill.