

**Ingredients:** Unbleached wheat flour, sugar, whole egg powder, milk protein concentrate, sweet whey powder, soybean oil, sodium acid pyrophosphate, salt, sodium bicarbonate, defatted soy flour, vanillin, beta carotene.

**Physical:**

Appearance	Dry, free-flowing powder free of hard lumps
Color	Slightly yellowish
Odor	Sweet, slight dairy odor

**Allergens:** Contains egg, milk, soy & wheat

**Packaging:** Poly bag (5lbs.)

**Storage:** Store in a cool, dry climate. Under ambient climate of 70% relative humidity and 70 degrees Fahrenheit.

**Directions:** Add 10 cups of water to a mixing bowl and add the 5lb. mix to the water.

**Mixing Method:** 1. Using the paddle attachment on the mixer, mix on low speed for 10 seconds and scrape bowl. 2. Mix an additional 1 minute on medium speed. Do Not Over Mix! (For hand mixing, use a wire whip for best results. Mix until the batter is smooth.)

**Frying:** 1. Preheat the frying fat to between 375°F and 400°F. 2. Fry approximately 20 – 30 seconds; when the edges are slightly brown, turn cake and fry an additional 20 – 30 seconds. 3. Remove the cake from the fryer and let the excess oil drip back into the fryer. Note: If using a frying pan instead of a ring and a fryer, make sure there is at least 2 inches of oil in the pan to start.

**Kosher Certification:** Certified  Dairy