

Nutrition Facts				
Serving Size	As prepared with oil (58.1g)	Per 1/4 cup cake mix & 2 tbsp icing mix (53g)		100g (100g)
	As prepared with oil	Per 1/4 cup cake mix & 2 tbsp icing mix		Per 1/4 cup cake mix & 2 tbsp icing mix
Calories	280kcal	240kcal		450kcal
		%DV*		%DV*
Total Fat	13g	16%	8g	10%
Saturated Fat	4.5g	22%	4g	19%
Trans Fat	0g		0g	
Cholesterol	30mg	10%	30mg	10%
Sodium	230mg	10%	230mg	10%
Total Carbohydrate	40g	15%	40g	15%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	26g		26g	
Incl. Added Sugars	25g	50%	25g	50%
Protein	2g		2g	
Vitamin D	**	**	**	**
Calcium	**	**	**	**
Iron	1.3mg	8%	1.3mg	8%
Potassium	**	**	**	**
*Percent Daily Value (DV) are based on a 2,000 calorie diet				
**Not a significant nutrient source				

Ingredients & Claims

CAKE MIX INGREDIENTS: SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, EGGS WITH SODIUM SILICOALUMINATE, DRIED SHREDDED CARROTS, MODIFIED CORN STARCH. CONTAINS 2% OR LESS OF: LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), CORN STARCH, CARAMEL COLOR, SALT, CINNAMON, SPICES, MONOGLYCERIDES, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, DATEM, ETHOXYLATED MONO AND DIGLYCERIDES.

ICING MIX INGREDIENTS: SUGAR, PALM OIL, CORN STARCH, MALTODEXTRIN, DRIED CREAM CHEESE (CREAM, CHEESE CULTURES, SALT, CAROB BEAN GUM), NONFAT MILK, SODIUM PHOSPHATE, NATURAL FLAVOR, WHEAT STARCH, ANNATTO AND TURMERIC EXTRACT COLOR.

CONTAINS WHEAT, EGG, MILK AND WHEAT INGREDIENTS.

Kosher Dairy

Preparation

BAKE : GOLD MEDAL™ CARROT CAKE MIX YIELD PAN SIZE NO. OF CAKES SERVING SIZE PORTIONS PER BOX Full Sheet 1 6 x 7 cut 42 Full Sheet 1 8 x 8 cut 64 9" round 7 1/8 cut 56 8" round 8 1/6 cut 48 Bundt Pan 3 1/14 cut 42 COOL WATER (APPROX 72°F) VEGETABLE OIL MIX FULL BATCH 7 CUPS (3 LB 8 OZ) HALF BATCH 3 1/2 CUPS (1 LB 12 OZ) FULL BATCH 1 ½ CUPS (10 ¼ OZ) HALF BATCH ¾ CUPS (5 ½ OZ) FULL BATCH FULL BOX (5 LB) HALF BATCH 8 1/2 CUPS (2 LB 8 OZ) INGREDIENTS MIXING DIRECTIONS HAND MIXING 1. POUR total amount of water and oil into mixing bowl. 2. ADD total amount of cake mix. 3. MIX using a rubber spatula or wire whip until batter is smooth. Bake as directed. MACHINE MIXING 1. POUR total amount of water and oil into mixer bowl. 2. ADD total amount of cake mix. 3. MIX using a paddle attachment on low speed for 30 seconds. Stop mixer. Scrape bowl and paddle. Mix an additional 30 seconds on low. Bake as directed. SCALING/PAN PREPARATION Deposit batter into greased and floured or greased and paper-lined pans using the following scaling guide. PAN TYPE RECIPE Sheet Pan 8 lb 7 oz 9" Layer 1 lb 4 oz 8" Layer 1 lb Bundt/Tube Pan 2 lb 11 oz BAKING OVEN SHEETS/BUNDT'S LAYERS Convection* 300°F 27-32 minutes 25-30 minutes Standard 350°F 30-35 minutes 28-33 minutes Doneness Test: Cake is done when center springs back when touched. A wooden pick can also be inserted into the center; if it comes out clean, the cake is done. *Rotate pans baked in a Convection Oven one-half turn (180°) after 7 minutes of baking. HIGH ALTITUDE (2500 ft. and above) To a full box (5 lb) of mix, add an additional 1 cup (8 oz) of water and 1 cup (4 oz) of flour. Follow package directions for preparing and baking, adding flour with the mix. Increase oven temperatures 25°F. Bake times may vary slightly. For more recipes, visit www.generalmillscf.com ^^Make Website More Bold, More Prominent