

732-5756 - KRUSTEAZ PROFESSIONAL
EXTRA MOIST WHITE CAKE MIX

KRUSTEAZ PROFESSIONAL EXTRA MOIST WHITE CAKE MIX

Brand: KRUSTEAZ



| Nutrition Facts | |
|--|----------------|
| Serving Size 1/3 cup dry mix | |
| | % Daily Value* |
| calcium | 0% |
| carbohydrate, total 34Gram | 11% |
| cholesterol 0Milligram | 0% |
| energy, percent contributed by fat 40Kilocalorie (international table) | % |
| energy 180Kilocalorie (international table) | % |
| fat, total 4.5Gram | 7% |
| fatty acids, total saturated 2.5Gram | 13% |
| fatty acids, total trans 0Gram | % |
| fibre, total dietary 1Gram | 2% |
| iron, total | 4% |
| protein, total 1Gram | % |
| sodium 270Milligram | 11% |
| Sugars, tot, expression unknown 20Gram | % |
| Vit C unk. | 0% |
| vitamin A | 0% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs. | |

Product Specifications

| | |
|------|----------------|
| GTIN | 10041449477005 |
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Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2% of: aluminum sulfate, artificial flavor, ascorbic acid, baking soda, food starch-modified, guar gum, monocalcium phosphate, monoglycerides, polyglycerol esters of fatty acids and mono-diglycerides, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, soy flour, soy lecithin, xanthan gum.

Preparation and Cooking

FULL BATCH HALF BATCH 4 lb 8 oz (full box) Mix 2 lb 4 oz (8 cups) Mix 40 oz (5 cups) Water 20 oz (2 1/2 cups) Water 16 oz (8) Eggs 8 oz (4) Eggs 8 fl oz (1 cup) Vegetable Oil 4 fl oz (1/2 cup) Vegetable Oil 1. Place water, eggs and oil in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle. Change to medium speed; mix 2 minutes. 3. Scale batter into greased or paper-lined pans.

Serving Suggestions

For increased volume, use cake frame. Scale correct amount of batter into pan or fill cake pan 1/2 full (cupcakes 1/2 to 2/3 full). Cake is done when toothpick inserted into center comes out clean. Cool cake in pan.

Packaging and Storage

STORE IN A COOL, DRY PLACE.

Allergens

May contain: Eggs and their derivates, Milk and its derivates
Contains: Soybean and its Derivatives, Wheat and Their Derivatives