

732-5770 - KRUSTEAZ PROFESSIONAL
CARROT CAKE MIX

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Brand: KRUSTEAZ



Nutrition Facts	
Serving Size 1/3 cup mix	
	% Daily Value*
calcium	2%
carbohydrate, total 33Gram	11%
cholesterol 0Milligram	0%
energy, percent contributed by fat 30Kilocalorie (international table)	%
energy 170Kilocalorie (international table)	%
fat, total 3.5Gram	5%
fatty acids, total saturated 1Gram	5%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	3%
iron, total	6%
protein, total 2Gram	%
sodium 330Milligram	14%
Sugars, tot, expression unknown 20Gram	%
Vit C unk.	0%
vitamin A	10%
*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	10041449477203
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Ingredients

INGREDIENTS: Sugar, enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour, enzymes, ascorbic acid), dried carrots, canola or soybean oil, molasses powder. Contains 2% or less of the following: egg whites, food starch-modified, baking soda, sodium aluminum phosphate, aluminum sulfate, salt, whey (milk protein), propylene glycol mono-diester of fats and fatty acids, polysorbate 60, sodium stearoyl lactylate, soy lecithin, spices, caramel color, xanthan gum, mono- and diglycerides, sodium caseinate (milk protein), natural and artificial flavors (contains milk derivatives), disodium phosphate, citric acid, ascorbic acid.

Preparation and Cooking

FULL BATCH HALF BATCH 5 LB (FULL BOX) MIX 2 1/2 LB (8 3/4 CUPS) MIX 44 OZ (5 1/4 CUPS) WATER 22 OZ (2 3/4 CUPS) WATER 1. Place water in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle thoroughly. Change to medium speed; mix 2 minutes. 3. Scale batter into greased or paper-lined pans.

Serving Suggestions

EXTRA RICH CAKE RECIPE: For full batch, prepare as directed in step 1 using 44 oz (5 1/4 cups) water, 8 oz (4) eggs and 15 oz (2 cups) vegetable oil. Follow steps 2-3. Increase bake time 5-10 minutes. HIGH ALTITUDE: For full batch, add 4 1/2 oz (1 cup) all-purpose flour to mix. Prepare and bake as directed.

Packaging and Storage

STORE IN A COOL, DRY PLACE.

Allergens

Contains: Eggs and their derivatives, Milk and its derivatives, Soybean and its derivatives, Wheat and their derivatives