

734-1000 - KRUSTEAZ PROFESSIONAL  
ALL PURPOSE CREAM CAKE MIX

KRUSTEAZ PROFESSIONAL ALL PURPOSE CREAM CAKE MIX

Brand: KRUSTEAZ



| Nutrition Facts  |                |
|--|----------------|
| Serving Size 1/4 cup dry mix   |                |
|  | % Daily Value* |
| calcium 20Milligram  | 0%             |
| carbohydrate, total 26Gram   | 9%             |
| cholesterol 5Milligram   | 2%             |
| energy, percent contributed by fat 10Kilocalorie (international table)   | %              |
| energy 120Kilocalorie (international table)  | %              |
| fat, total 1Gram   | 1%             |
| fatty acids, total monounsaturated 0Gram   | %              |
| fatty acids, total polyunsaturated 0.5Gram   | %              |
| fatty acids, total saturated 0Gram   | 0%             |
| fatty acids, total trans 0Gram   | %              |
| fibre, total dietary 0Gram   | 0%             |
| iron, total 7Milligram   | 4%             |
| potassium 30Milligram  | 0%             |
| protein, total 2Gram   | %              |
| sodium 200Milligram  | 9%             |
| sugar, added 14Gram  | 28%            |
| Sugars, tot, expression unknown 15Gram   | %              |
| vitamin D 0.2Microgram   | 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 | 10041449900107 |
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Ingredients

Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), food starch-modified, nonfat milk, wheat protein isolate, Less than 2% of: aluminum sulfate, artificial flavor, baking soda, egg whites, eggs, mono- and diglycerides, propylene glycol monoester, salt, sodium aluminum phosphate, sodium stearoyl lactylate, soybean oil, wheat gluten, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix (8 cups) Mix 40 oz (5 cups) Water, divided 20 oz (2½ cups) Water, divided 23 oz (3 cups) Vegetable Oil 11½ oz (1½ cups) Vegetable Oil 1. For full batch, place 24 oz (3 cups) water in mixer bowl; for half batch, 12 oz (1½ cups) water. Add mix. Using a paddle, mix on low speed 1 minute. 2. Change to medium speed; mix 3 minutes. Change to low speed, mix 1 minute while gradually adding oil and remaining water. 3. Scrape bowl and paddle. Continue mixing on low speed 3 minutes. 4. Scale batter into greased or paper-lined pans.

Serving Suggestions

POUND CAKE RECIPE: For full batch, prepare as directed replacing the oil with 24 oz (3 cups) melted butter. Scale batter into greased or paper-lined pans and bake as directed. Do not eat raw batter. HIGH ALTITUDE: For full batch, add 5 2/3 oz (1¼ cups) all-purpose flour and additional 5½ oz (2/3 cup) water. Prepare and bake as directed.

Packaging and Storage

Store in a cool, dry place.

Allergens

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