## Try it once. *Trust it always.*

### BACK-TO-BASICS MOIST YELLOW CAKE

**Ingredients:**

1 cup (2 sticks) butter, softened
1 1/2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract
4 large eggs, room temperature
3 cups King Arthur Unbleached Cake Flour
1 cup milk

**Directions:**

Preheat oven to 350°F. Lightly grease pan(s). Beat together butter, sugar, baking powder, salt, and vanilla on medium-high speed until pale and fluffy, about 3 minutes.

Add eggs 2 at a time, beating until thickened. Scrape the bowl after each addition. Mix in half the flour, then the milk (the mixture will look curdled). Add remaining flour and beat to combine.

Pour batter into the prepared pan(s). Bake according to the table below, until the cake's center feels firm and a toothpick inserted into the center comes out clean.

Cool for 15 minutes. Loosen edges with a knife and turn out onto a rack to cool before frosting.

| PAN SIZE | Two 8" round | Two 9" round | 9"x13" pan | 24 cupcakes |
|---|---|---|---|---|
| BAKE TIME | 38–44 min. | 36–42 min. | 40–46 min. | 24–30 min. |

### BAKER'S TIP: MAKE IT YOUR OWN

**Fancy White Cake:** Add 3/4 teaspoon cream of tartar to the flour and substitute 8 egg whites for the 4 eggs, using the directions above.

**Chai Spice Cake:** Whisk 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon cardamom, 1/4 teaspoon cloves, and 1/4 teaspoon black pepper into the flour. Brew tea in the milk; cool before adding to batter.

**KINGARTHURFLOUR.COM**

### SIMPLE RICH CHOCOLATE CAKE

**Ingredients:**

2 1/2 cups King Arthur Unbleached Cake Flour
2 cups sugar
3/4 cups Dutch-process cocoa
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
4 large eggs
3/4 cups vegetable oil
2 teaspoons vanilla extract
1 1/4 cups brewed coffee, cooled, or water

**Directions:**

Preheat oven to 350°F. Lightly grease pan(s). In a large bowl, whisk together the dry ingredients until well combined. Set aside.

In a separate bowl, whisk together the remaining ingredients until well combined. Pour the wet ingredients into the flour mixture, stirring until smooth. Pour batter into the prepared pan(s).

Bake the cake according to the table below, until its center feels firm and a toothpick inserted into the center comes out clean.

Cool for 15 minutes. Loosen edges with a knife and turn out onto a rack to cool before frosting.

| PAN SIZE | Two 8" round | Two 9" round | 9"x13" pan | 24 cupcakes |
|---|---|---|---|---|
| BAKE TIME | 36–42 min. | 30–36 min. | 44–50 min. | 22–26 min. |

UNBLEACHED
**CAKE FLOUR**

**WE BELIEVE**
baked goods and doing good go hand in hand.

King Arthur Flour is a 100-percent employee-owned company of passionate bakers, committed to the highest quality and the greater good.

As a founding B Corporation, we care as much about our people, our community, and our planet as we do about our flour.

100% EMPLOYEE OWNED

NO KID HUNGRY SHARE OUR STRENGTH

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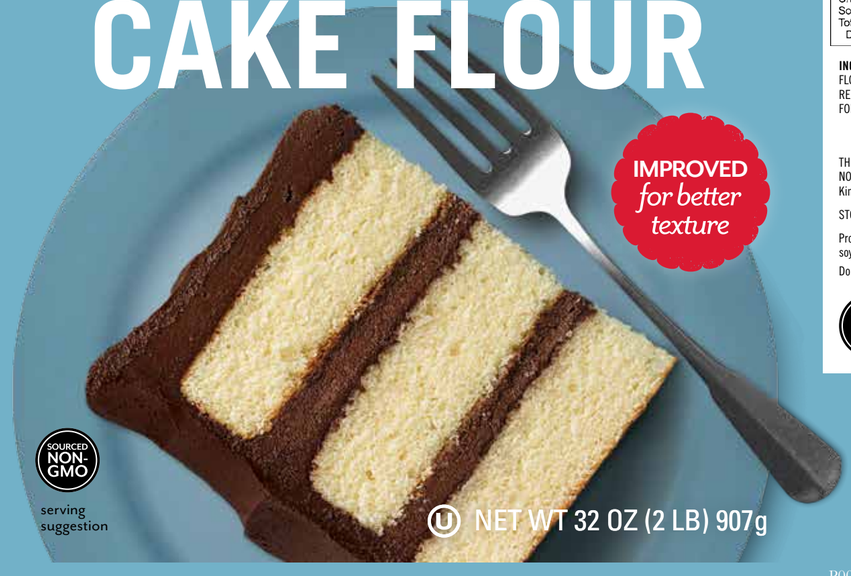
UNBLEACHED **CAKE FLOUR**

**MILLED FROM SELECT 100% AMERICAN WHEAT**

*For tender cakes with a fine, moist crumb*

UNBLEACHED
# CAKE FLOUR



**IMPROVED** *for better texture*

SOURCED NON-GMO

serving suggestion

U NET WT 32 OZ (2 LB) 907g

## Nutrition Facts

Serving Size 1/4 cup (32g)
Servings Per Container 28

| Amount Per Serving | |
|---|---|
| **Calories** 120 | Calories from Fat 5 |
| | **% Daily Value*** |
| **Total Fat** 0g | **0%** |
| Saturated Fat 0g | **0%** |
| Trans Fat 0g | |
| **Cholesterol** 0mg | **0%** |
| **Sodium** 0mg | **0%** |
| **Total Carbohydrate** 25g | **8%** |
| Dietary Fiber 1g | **4%** |
| Sugars 0g | |
| **Protein** 4g | |

| | | | |
|---|---|---|---|
| Vitamin A 0% | • | Vitamin C 0% | |
| Calcium 0% | • | Iron 8% | |
| Thiamin 15% | • | Riboflavin 6% | |
| Niacin 8% | • | Folic Acid 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:

| | Calories: | 2,000 | 2,500 |
|---|---|---|---|
| Total Fat | Less than | 65g | 80g |
| Saturated Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

**INGREDIENTS:** KING ARTHUR UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT STARCH. **CONTAINS:** WHEAT.

THE KING ARTHUR FLOUR COMPANY, INC.
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B Corporation bcorporation.net

STORE COOL AND DRY.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Do not eat raw flour, dough, or batter.

SOURCED NON-GMO

WHEAT IS A NON-GMO PRODUCT.
Learn more at KingArthurFlour.com/non-gmo.

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UNBLEACHED **CAKE FLOUR**

Best if used by: