

GLUTEN FREE

YELLOW CAKE MIX



EASY TO PREPARE

GLUTEN FREE

YELLOW CAKE MIX

BAKES 2 LAYERS
OR 24 CUPCAKES

THIS MIX IS:
LIGHT AND TENDER
STAYS MOIST LONGER



NET WT 22 OZ (1 LB 6 OZ) 624g

BEST IF BAKED BY:



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OUR RECIPE FOR

GLUTEN-FREE YELLOW CAKE

YOU'LL NEED

- 1/2 cup butter, softened
- 2 tablespoons vegetable oil
- 4 large eggs
- 2/3 cup milk

BAKES

- 8"-9" ROUND LAYERS
- 9" X 13" CAKE
- 24 CUPCAKES

The perfect cake, period. Pair your favorite frosting or filling with this tender, moist golden cake. Ideal for cupcakes, sheet cakes, or classic layer cakes.

TO MAKE NON-DAIRY: USE VEGAN BUTTERY STICKS AND RICE, SOY, OR ALMOND MILK.

1. **PREHEAT** oven to 350°F. Grease bottoms (but not sides) of two 8"-9" round pans; one 9" x 13" pan; or 24 cupcake papers in muffin pans.
2. **USE** an electric mixer to beat butter and oil together, then blend in half the mix. Using **lowest speed**, add eggs one at a time, mixing until blended. Continuing to use **lowest speed**, add 1/2 of the milk at a time, alternating with 1/2 of the dry mix. Mix just until smooth.
3. **BAKE** layers for 30-35 minutes, 9" x 13" cake for 28-32 minutes, or cupcakes for 20-25 minutes.
4. **COOL** in pan for 10 minutes, then turn out onto rack to cool completely.

BAKERS TIP:

To make pumpkin, orange, spice, or almond cake with this mix: KingArthurFlour.com/mixes

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

TRY ALL KING ARTHUR FLOUR GLUTEN-FREE BAKING PRODUCTS.

KingArthurFlour.com/glutenfree

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers. 855.371.BAKE (2253)

KingArthurFlour.com/contact

100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.



ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE. Learn more at: KingArthurFlour.com/non-gmo



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size about 1/4 cup mix (45g)
Servings Per Container 14

Amount Per Serving	Mix	Prepared
Calories	160	270
Calories from Fat	0	90
	% Daily Value**	
Total Fat 0g*	0%	15%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	23%
Sodium 240mg	10%	11%
Total Carbohydrate 40g	13%	13%
Dietary Fiber 0g	0%	0%
Sugars 22g		
Protein 0g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	4%
Iron	0%	2%

*Amount in Mix. Prepared contributes an additional 110 Calories (90 Calories from Fat), 10 g Total Fat (5 g Saturated Fat), 70 mg Cholesterol, 30 mg Sodium, 3 g Protein.

**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: CANE SUGAR, MODIFIED TAPIOCA STARCH, RICE FLOUR, POTATO STARCH, CORNSTARCH, EMULSIFIER (RICE STARCH, POLYGLYCEROL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES), BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORNSTARCH, MONOCALCIUM PHOSPHATE), NATURAL VANILLA FLAVOR, SALT, XANTHAN GUM.

DISTRIBUTED BY THE KING ARTHUR FLOUR COMPANY, INC. Norwich, Vermont 05055 800.827.6836 | kingarthurfLOUR.com

Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

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