



CAKE MIX



OUR SIGNATURE RECIPES

CAKE MIX

A moist, tender cake with pumpkin pie spice, cinnamon, nutmeg, ginger, clove, plus luscious cream cheese frosting.

INCLUDES CREAM CHEESE FROSTING MIX

Perfectly Pumpkin



NET WT 26 OZ (1 LB 10 OZ) 737g

Nutrition Facts

Serving Size 1/16 package (46g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	180	320
Calories from Fat	5	130
	% Daily Value**	

Total Fat 0.5g*	1%	23%
Saturated Fat 0g	0%	45%
Trans Fat 0g		

Cholesterol 0mg	0%	22%
Sodium 150mg	6%	9%
Total Carbohydrate 42g	14%	14%
Dietary Fiber 1g	4%	4%
Sugars 31g		

Protein 1g		
Vitamin A	2%	10%
Vitamin C	0%	0%
Calcium	2%	6%
Iron	4%	4%
Thiamin	4%	4%
Riboflavin	2%	8%
Niacin	2%	2%
Folic Acid	4%	6%

*Amount in Mix. Prepared contributes an additional 140 Calories (130 Calories from Fat), 15 g Total Fat (9 g Saturated Fat, 0.5 g Trans Fat), 65 mg Cholesterol, 60 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 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: CAKE MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Pumpkin Flakes, Wheat Starch, Molasses (molasses, maltodextrin), Spices, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Salt, Baking Soda. **FROSTING MIX:** Confectioners' Sugar (cane sugar, cornstarch), Dried Cream Cheese (pasteurized milk and cream, cheese culture, salt, carob bean gum), nonfat milk, disodium phosphate, natural flavor), Wheat Starch, Natural Vanilla Flavor, Salt. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

200824K301B

OUR SIGNATURE RECIPE FOR PERFECTLY PUMPKIN CAKE

Delicious, homemade cakes are easy with our signature mix. Inspired by fall spices, our pumpkin cake recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm baked goods!



YOU'LL NEED CAKE

1 stick (8 tablespoons) butter, melted or 1/2 cup oil

3/4 cup milk

2 large eggs

FROSTING

1 8-ounce package cream cheese, softened

1/2 stick (4 tablespoons) butter, softened

1 tablespoon cold water

THIS BOX CONTAINS CAKE MIX AND FROSTING MIX.

1 • PREHEAT oven to 350°F. Choose and grease your pan (chart below).

2 • COMBINE cake mix, butter or oil, milk, and eggs until smooth. Pour batter into prepared pan and gently shake to level.

3 • BAKE according to chart below, until top is set and edges pull away from pan.

PAN	8" x 8" x 2"	14 cupcakes	9" round
BAKE	32-36 minutes	16-20 minutes	32-38 minutes

4 • MIX together frosting mix, cream cheese, and butter until thoroughly combined. Gradually mix in cold water. Beat for 2-3 minutes, until fluffy. For softer frosting, beat in additional water 1 teaspoon at a time. Spread evenly over cooled cake.

WHOOPIE PIES

Beat cake mix, 1/3 cup milk, 2 eggs, and 1 stick of softened butter on low speed for 30 seconds, then on medium for 1 minute. Mound 2 tablespoons of batter onto greased or parchment-lined baking sheet. Leave 4" between cakes. Bake 10-12 minutes at 375°F, until tops are set. Once cooled, fill with prepared frosting.

BAKER'S TIP:

Customize your cake: Add 1 cup of raisins or chopped nuts or 1/4 cup minced candied ginger to batter in step 2.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR PERFECTLY PUMPKIN CAKE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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.



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

BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.