



CAKE MIX



OUR SIGNATURE RECIPES

CAKE MIX

Fall in a bite! Moist, tender spice cake bursting with just-picked apple flavor and brushed with a sweet bourbon glaze.

BOURBON GLAZE MIX
•INCLUDED•



NET WT 27 OZ (1 LB 11 OZ) 765g



BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR

APPLE SPICE CAKE

Delicious, homemade cake is easy with our signature mix. Our moist, flavorful cake starts with the best ingredients, already measured for you. All you have to do is mix, bake, and enjoy warm baked goods!



YOU'LL NEED CAKE

- 1 stick (8 tablespoons) butter, softened
- 1/4 cup vegetable oil
- 4 large eggs
- 1 cup plus 2 tablespoons milk

BOURBON GLAZE

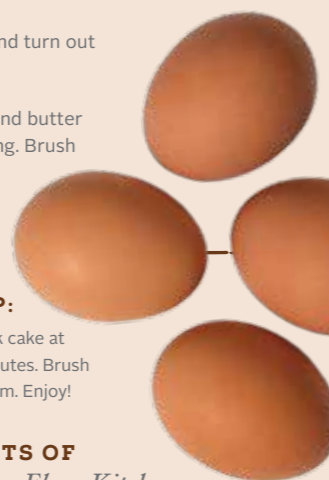
- 2 tablespoons water
- 2 tablespoons butter

BAKES 1 CAKE



THIS BOX CONTAINS CAKE MIX AND BOURBON GLAZE MIX.

- PREHEAT** oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- BEAT** 1 stick softened butter and oil with half the cake mix until blended. Add eggs one at a time, mixing well. Scrape bottom and sides of bowl. Beat until fluffy. Add remaining cake mix alternately with the milk, beating until combined.
- POUR** batter into pan, shaking gently to level.
- BAKE** for 50-60 minutes. Cake is done when a cake tester inserted into center comes out clean.
- COOL** for 10 minutes, and turn out onto a serving platter.
- STIR** glaze mix, water, and butter in a small pan until boiling. Brush warm cake with glaze.



BAKER'S TIP:

Bake a 9" x 13" snack cake at 350°F for 30-35 minutes. Brush with glaze while warm. Enjoy!

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

APPLE SPICE 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.

Nutrition Facts

Serving Size 1/16 mix (48g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	180	300
Calories from Fat	0	110
	% Daily Value**	
Total Fat 0g*	0%	18%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	22%
Sodium 260mg	11%	12%
Total Carbohydrate 42g	14%	14%
Dietary Fiber 1g	4%	4%
Sugars 24g		
Protein 2g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	8%
Thiamin	8%	8%
Riboflavin	4%	10%
Niacin	4%	6%
Folic Acid	8%	8%

*Amount in Mix. Prepared contributes an additional 120 Calories (110 Calories from Fat), 12 g Total Fat (5 g Saturated Fat), 85 mg Cholesterol, 20 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, Apples, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Cornstarch, Lemon Juice Powder (lemon juice solids, lemon oil), Spices, Salt, Natural Flavor. **GLAZE:** Confectioners' Sugar (cane sugar, cornstarch), Natural Flavors, Spices, Salt. **CONTAINS: Wheat.**

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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

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