

OUR HOLIDAY RECIPE FOR
Triple Chocolate Cake

Our triple chocolate cake recipe makes it simple to bake a rich, decadent cake with a creamy peppermint icing and three different types of cocoa — a depth of chocolate flavor that takes this beyond any other chocolate cake recipe.

**YOU'LL NEED
CAKE**

1 stick
(8 tablespoons)
butter, softened

1 1/3 cups milk

2 large eggs

**PEPPERMINT
ICING**

1/2 stick
(4 tablespoons)
melted butter

2 tablespoons
warm milk

**BAKES
1 CAKE**

THIS BOX CONTAINS CAKE MIX AND
PEPPERMINT ICING MIX.

- 1 • PREHEAT** oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- 2 • COMBINE** all cake ingredients and beat on low speed for 30 seconds, scrape the sides and bottom of bowl, then on medium for 2 minutes.
- 3 • POUR** into prepared pan and bake 45-50 minutes, until top is set, edges pull away from the pan, and a cake tester inserted in center comes out clean.
- 5 • COOL** in pan for 15 minutes before turning out onto a rack to cool completely before icing.
- 6 • STIR** together all icing ingredients until well blended. Drizzle over cooled cake. If frosting is too thick, add extra milk a teaspoon at a time.

BAKER'S TIP:

Find more of our holiday mixes online at:
KingArthurFlour.com/mixes

COMPLIMENTS OF
The King Arthur Flour Kitchen

TRIPLE
Chocolate
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.



Cake
MIX



OUR HOLIDAY RECIPES

Cake
MIX

Indulge in the ultimate dessert! Deep, dark chocolate Bundt-style cake with a rich peppermint icing.

INCLUDES
**PEPPERMINT
ICING MIX**



NET WT 29 OZ (1 LB 13 OZ) 822g

Peppermint crunch not included.

Nutrition Facts

Serving Size 1/16 package (51g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	200	290
Calories from Fat	10	100
	% Daily Value**	
Total Fat 1.5g*	2%	17%
Saturated Fat 0.5g	3%	35%
Trans Fat 0g		
Cholesterol 0mg	0%	17%
Sodium 250mg	10%	11%
Total Carbohydrate 45g	15%	15%
Dietary Fiber 2g	8%	8%
Sugars 32g		

Protein 2g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	15%	15%
Thiamin	6%	6%
Riboflavin	4%	8%
Niacin	4%	4%
Folic Acid	4%	6%

*Amount in Mix. Prepared contributes an additional 90 Calories (90 Calories from Fat), 13 g Total Fat (7 g Saturated Fat), 50 mg Cholesterol, 20 mg Sodium, 1 g Total Carbohydrate (1 g Sugars), 2 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: Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cocoa Processed With Alkali, Natural Cocoa, Wheat Starch, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Sea Salt, Natural Vanilla Flavor, Black Cocoa Processed With Alkali, Baking Soda.
ICING MIX: Confectioners' Sugar (sugar, cornstarch), Natural Flavor, Sea 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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