



CAKE MIX



OUR SIGNATURE RECIPES

CAKE MIX

A sophisticated and simple dessert. This decadent, rich cake is made with three kinds of the finest chocolate.

INCLUDES CHOCOLATE FOR GANACHE



NET WT 21 OZ (1 LB 5 OZ) 595g



BEST IF BAKED BY:



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

OUR SIGNATURE RECIPE FOR CHOCOLATE INDULGENCE CAKE

Delicious, homemade cakes are easy with our signature mixes. Our intense, decadent chocolate cake recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and enjoy an indulgent treat!



YOU'LL NEED CAKE

- 1 1/2 sticks** (12 tablespoons) butter, melted
- 1/2 cup hot water**
- 3 large eggs**

CHOCOLATE GANACHE

- 1/2 cup heavy cream**

BAKES 1 CAKE

THIS BOX CONTAINS CAKE MIX AND CHOCOLATE WAFERS (for ganache).

- PREHEAT** oven to 325°F. Lightly grease an 8" round cake pan, and line with parchment.
- STIR** together cake mix and melted butter. Add hot water, mixing until smooth. Add eggs, blending thoroughly. Pour batter into pan.
- BAKE** for 38-42 minutes. The top should be shiny, the middle still soft, and an instant read thermometer should read 180°F.
- LET** cool for 2 hours. Place bottom of pan in warm water for a few minutes. Run a knife around edge of pan to loosen. Turn out onto a serving plate.
- HEAT** cream until steaming; don't let it come to a boil. Remove from heat and add chocolate wafers. Let sit for 5 minutes, then stir until smooth. If bits of chocolate remain unmelted, return to heat briefly, then stir again.
- POUR** over cake. Allow glaze to set; this will take several hours. If you're in a hurry, refrigeration will speed the process. For best flavor, serve cake at room temperature. To slice, dip knife in hot water after each cut. Cover and refrigerate any leftovers.

BAKER'S TIP:

To enhance the chocolate flavor: Use coffee instead of water.

COMPLIMENTS OF

The King Arthur Flour Kitchen



OUR SIGNATURE RECIPE FOR CHOCOLATE INDULGENCE 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 1/14 package (43g)
Servings Per Container 14

Amount Per Serving	Mix Prepared	
Calories	180	310
Calories from Fat	50	170
% Daily Value**		
Total Fat 5g*	8%	30%
Saturated Fat 3g	15%	58%
Trans Fat 0g		
Cholesterol 0mg	0%	26%
Sodium 160mg	7%	8%
Total Carbohydrate 34g	11%	11%
Dietary Fiber 3g	11%	11%
Sugars 29g		

Protein 2g		
Vitamin A	0%	10%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	20%	20%

*Amount in Mix: Prepared contributes an additional 130 Calories (120 Calories from Fat), 14 g Total Fat (9 g Saturated Fat), 80 mg Cholesterol, 20 mg Sodium, 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, Sweet Ground Chocolate (sugar, cocoa (processed with alkali), chocolate, pure vanilla), Cocoa (processed with alkali), Salt, Natural Flavor. CHOCOLATE WAFERS: Semisweet Chocolate (cacao beans, cane sugar, cocoa butter, sunflower lecithin, vanilla beans).

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, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

100234K303E