

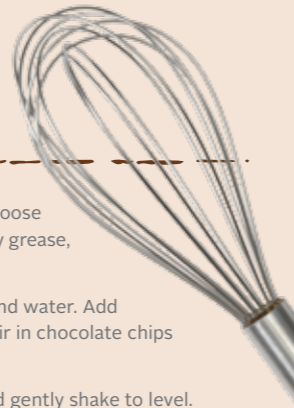


CAKE MIX

OUR SIGNATURE RECIPE FOR

DELICIOUSLY SIMPLE CHOCOLATE CAKE

Delicious, homemade cakes are easy with our signature mixes. Our classic chocolate cake recipe starts with the best ingredients, already measured for you.



YOU'LL NEED

4 large eggs

2/3 cup vegetable oil

1 1/3 cups water

1 cup chocolate chips, optional

1 cup chopped nuts, optional

**BAKES
1 LAYER CAKE,
BUNDT-STYLE
CAKE, OR
24 CUPCAKES**

- PREHEAT** oven to 350°F. Choose pan from chart below. Lightly grease, or line with cupcake papers.
- WHISK** together eggs, oil, and water. Add mix and stir until smooth. Stir in chocolate chips and/or nuts, if using.*
- POUR** batter into pan(s) and gently shake to level.
- BAKE** according to chart below. Cake is done when cake tester inserted in center comes out clean.
- LET** cool in pan for 10 minutes, then turn out of pan(s) to cool completely on a rack.

PAN	Two 8" or 9" rounds	9- to 10- cup Bundt-style	24 cupcakes
BAKE	24-30 minutes	40-50 minutes	18-22 minutes

CHOCOLATE FROSTING

Heat 1/2 cup heavy cream just to a boil. Pour over 2/3 cup semisweet chocolate chips. Let sit for 5 minutes, then stir gently until chocolate melts. When glaze is desired consistency (it thickens as it cools), drizzle over cake or cupcakes. To make fluffy frosting, let glaze cool until thickened, then whip to spreadable consistency.



*BAKER'S TIP:

If using optional ingredients, an extra 5-10 minutes of baking time may be needed.

COMPLIMENTS OF
The King Arthur Flour Kitchen



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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.



OUR SIGNATURE RECIPES

CAKE MIX

The perfect classic chocolate cake! Makes a moist cake with rich chocolate flavor. Perfect for layer cakes or cupcakes.

•ULTIMATE• BIRTHDAY CAKE



NET WT 22 OZ (1 LB 6 OZ) 624g ©

Nutrition Facts

Serving Size about 1/3 cup mix (45g)
Servings Per Container 14

Amount Per Serving	Mix Prepared		
Calories	170	280	
Calories from Fat	15	120	
% Daily Value**			
Total Fat 1.5g*	2%	20%	
Saturated Fat 1g	5%	15%	
Trans Fat 0g			
Cholesterol 0mg	0%	18%	
Sodium 280mg	12%	13%	
Total Carbohydrate 37g	12%	12%	
Dietary Fiber 2g	8%	8%	
Sugars 23g			

Protein 3g			
Vitamin A	0%	2%	
Vitamin C	0%	0%	
Calcium	2%	2%	
Iron	15%	15%	
Thiamin	6%	6%	
Riboflavin	4%	8%	
Niacin	4%	4%	
Folic Acid	4%	6%	
<small>*Amount in Mix. Prepared contributes an additional 110 Calories (110 Calories from Fat), 12 g Total Fat (2 g Saturated Fat), 55 mg Cholesterol, 20 mg Sodium, 2 g Protein.</small>			
<small>**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:</small>			
	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, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Dutch Cocoa (processed with alkali), Cornstarch, Black Cocoa (processed with alkali), Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors, Salt. **CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
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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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BEST IF BAKED BY:



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