



# CAKE MIX



OUR SIGNATURE RECIPES

# CAKE MIX

Our all-time favorite vanilla cake is tender and moist with a classic vanilla flavor and delicate crumb.

•ULTIMATE•  
BIRTHDAY CAKE

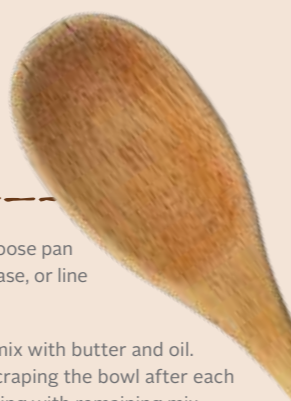


NET WT 24 OZ (1 LB 8 OZ) 680g

OUR SIGNATURE RECIPE FOR

## GOLDEN VANILLA CAKE

Delicious, homemade cake is easy with our signature mix. Our very best vanilla 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

- 1 stick (8 tablespoons) butter, softened\*
- 1/3 cup vegetable oil\*
- 4 large eggs
- 1 cup milk

**BAKES THREE 8" OR TWO 9" ROUND LAYERS, ONE 9" X 13" SHEET CAKE, OR 24 CUPCAKES**

\* or omit the vegetable oil and use 14 tablespoons of softened butter

- 1 • **PREHEAT** oven to 350°F. Choose pan from chart below. Lightly grease, or line with cupcake papers.
- 2 • **BEAT** together 2/3 of cake mix with butter and oil. Beat in eggs one at a time, scraping the bowl after each addition. Stir in milk, alternating with remaining mix.
- 3 • **POUR** batter into pan(s) and gently shake to level.
- 4 • **BAKE** according to chart below, until golden brown. Cake is done when cake tester inserted in center comes out clean, and pulls away from edges of pan.

PAN	Three 8" rounds	Two 9" rounds	9" x 13"	24 cupcakes
BAKE	23-27 minutes	26-30 minutes	26-30 minutes	20-24 minutes

- 5 • **COOL** in pan for 15 minutes. Run a knife around edge of pan, turn out onto a rack. When completely cool, frost as desired.



### BAKER'S TIP:

Add 1 teaspoon of flavor or extract of your choice to your batter.

### COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

## GOLDEN VANILLA 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](http://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 about 1/3 cup mix (50g)  
Servings Per Container about 14

Amount Per Serving	Mix Prepared	
<b>Calories</b>	180	310
Calories from Fat	0	120
	% Daily Value**	
<b>Total Fat 0g*</b>	<b>0%</b>	<b>21%</b>
Saturated Fat 0g	<b>0%</b>	<b>27%</b>
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>24%</b>
<b>Sodium 290mg</b>	<b>12%</b>	<b>13%</b>
<b>Total Carbohydrate 43g</b>	<b>14%</b>	<b>14%</b>
Dietary Fiber 1g	<b>2%</b>	<b>2%</b>
Sugars 23g		
<b>Protein 3g</b>		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	4%
Iron	6%	6%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	6%
Folic Acid	8%	10%

\*Amount in Mix. Prepared contributes an additional 130 Calories (120 Calories from Fat), 14 g Total Fat (5 g Saturated Fat), 70 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:** Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), **Wheat Starch, Baking Powder** (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), **Natural Flavors, Salt.** **CONTAINS: Wheat**

THE KING ARTHUR FLOUR COMPANY, INC.  
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800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

**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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