



# CAKE MIX



OUR SIGNATURE RECIPES

# CAKE MIX

*Tangy buttermilk and real lemon combine in a soft and moist cake drizzled with a sweet lemon glaze.*

**LEMON GLAZE MIX**  
•INCLUDED•



NET WT 25 OZ (1 LB 9 OZ) 709g

## Nutrition Facts

Serving Size 1/14 package (51g)  
Servings Per Container 14

Amount Per Serving	Mix Prepared	
<b>Calories</b>	190	290
Calories from Fat	0	90
	% Daily Value**	
<b>Total Fat 0g*</b>	<b>0%</b>	<b>15%</b>
Saturated Fat 0g	<b>0%</b>	<b>30%</b>
Trans Fat 0g		
<b>Cholesterol 0mg</b>	<b>0%</b>	<b>25%</b>
<b>Sodium 100mg</b>	<b>4%</b>	<b>13%</b>
<b>Total Carbohydrate 44g</b>	<b>15%</b>	<b>15%</b>
Dietary Fiber 1g	<b>4%</b>	<b>4%</b>
Sugars 25g		
<b>Protein 3g</b>		
Vitamin A	0%	8%
Vitamin C	2%	2%
Calcium	8%	10%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	6%
Folic Acid	8%	10%

\*Amount in Mix. Prepared contributes an additional 100 Calories (90 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 75 mg Cholesterol, 200 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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Buttermilk Powder, Lemon Juice Powder (lemon juice solids, lemon oil), Cornstarch, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Natural Flavor. **GLAZE MIX:** Cane Sugar, Lemon Juice Powder (lemon juice solids, lemon oil). **CONTAINS:** Wheat, Milk.

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

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## OUR SIGNATURE RECIPE FOR LEMON BUTTERMILK CAKE

*Delicious, homemade cake is easy with our signature mix. Our tender, citrus-scented cake recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and enjoy fabulous baked goods!*



### YOU'LL NEED CAKE

**1 1/4 sticks** (10 tablespoons) butter, softened

**1 teaspoon** salt

**4 large** eggs

**1 cup** milk

### LEMON GLAZE

**3 tablespoons** hot water

**BAKES 1 CAKE**

### THIS BOX CONTAINS CAKE MIX AND LEMON GLAZE MIX.

- PREHEAT** oven to 350°F. Grease a 10- to 12-cup Bundt-style pan or tube pan.
- BEAT** butter with salt and half the cake mix. Add eggs one at a time, mixing well after each addition. Beat until batter is fluffy. Add milk 1/3 cup at a time, alternating with remaining cake mix. Beat until blended.
- POUR** into pan, shaking gently to level batter.
- BAKE** 10-cup pan for 45-50 minutes, 12-cup pan for 40-45 minutes, or until a cake tester inserted into center comes out clean. Cool in pan for 15 minutes.
- STIR** glaze mix and hot water together. Heat briefly if sugar doesn't dissolve completely. Turn cake out onto a serving plate while still warm, and brush with glaze repeatedly, allowing time to absorb between coats.

### BAKER'S TIP:

For a lemon poppyseed snack cake: Add 2 tablespoons of poppyseeds to the batter and bake in a 9" x 13" pan for 26-30 minutes at 350°F. Cool for 10 minutes. Brush with glaze.

**COMPLIMENTS OF**  
*The King Arthur Flour Kitchen*

OUR SIGNATURE RECIPE FOR

## LEMON BUTTERMILK 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.

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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.

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