



MAPLE MAGIC CAKE MIX



OUR SIGNATURE RECIPES

CAKE MIX

Sweet with pure Vermont maple, these tender, soft cakes make their own gooey sauce as they bake. Magic!

MADE WITH
**VERMONT
MAPLE SUGAR**



NET WT 16 OZ (1 LB) 454g

OUR SIGNATURE RECIPE FOR MAPLE MAGIC CAKES

An impressively delicious homemade dessert: Our recipe yields perfect results every time. Everyone will love how these decadent maple cakes create a gooey-sweet sauce in the oven. Part pudding, part cake, pure magic!



YOU'LL NEED SAUCE

3/4 cup warm water
2 tablespoons butter, melted

CAKE

1/2 stick (4 tablespoons) butter, softened
2 large eggs
1/3 cup milk

**BAKES
6 CAKES**

THIS BOX CONTAINS CAKE MIX AND SAUCE MIX.

- PREHEAT** oven to 350°F. Grease six 1-cup silicone baking cups. Set on baking sheet, lined with parchment or foil for easy clean up.
- STIR** together sauce mix, warm water, and melted butter. Set aside.
- MIX** cake mix, softened butter, eggs, and milk for 30 seconds on low. Scrape bowl
- SCOOP** into greased cups, filling each half full.
- GENTLY** pour syrup over batter, a scant 1/4 cup per cake.
- BAKE** for 25-28 minutes, or until tops are lightly browned.
- COOL** in pan for 5 minutes before turning out. Serve immediately.

BAKER'S TIP:

For a nutty treat: Stir 1/3 cup chopped nuts in batter OR sprinkle 1 tablespoon into each baking cup before adding batter. Bake as directed.

COMPLIMENTS OF
The King Arthur Flour Kitchen

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RECIPE FOR

MAPLE MAGIC 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 1/6 package (76g)
Servings Per Container 6

Amount Per Serving	Mix	Prepared
Calories	280	420
Calories from Fat	5	120
% Daily Value**		
Total Fat 0g*	0%	22%
Saturated Fat 0g	0%	40%
Trans Fat 0g		
Cholesterol 0mg	0%	32%
Sodium 350mg	15%	16%
Total Carbohydrate 68g	23%	23%
Dietary Fiber 1g	4%	4%
Sugars 48g		
Protein 3g		
Vitamin A	0%	10%
Vitamin C	0%	0%
Calcium	10%	15%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	8%	15%
Niacin	6%	6%
Folic Acid	8%	10%

*Amount in Mix: Prepared contributes an additional 140 Calories (120 Calories from Fat), 14 g Total Fat (8 g Saturated Fat), 95 mg Cholesterol, 30 mg Sodium (1 g Sugars), 3 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, Vermont Maple Sugar, Natural Flavor, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Resistant Cornstarch, Sea Salt. SAUCE MIX: Cane Sugar, Vermont Maple Sugar, Natural Flavor, Cornstarch, Sea Salt, Molasses (molasses, maltodextrin). **CONTAINS:** Milk, 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, soy, almonds, hazelnuts, walnuts, pecans, and coconut.

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BEST IF BAKED BY:



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