

Try it once. *Trust it always.*

BACK-TO-BASICS MOIST YELLOW CAKE

Ingredients:

- 1 cup (2 sticks) butter, softened
- 1 1/2 cups sugar
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 tablespoon vanilla extract
- 4 large eggs, room temperature
- 3 cups King Arthur Unbleached Cake Flour
- 1 cup milk

Directions:

Preheat oven to 350°F. Lightly grease pan(s). Beat together butter, sugar, baking powder, salt, and vanilla on medium-high speed until pale and fluffy, about 3 minutes.

Add eggs 2 at a time, beating until thickened. Scrape the bowl after each addition. Mix in half the flour, then the milk (the mixture will look curdled). Add remaining flour and beat to combine.

Pour batter into the prepared pan(s). Bake according to the table below, until the cake's center feels firm and a toothpick inserted into the center comes out clean.

Cool for 15 minutes. Loosen edges with a knife and turn out onto a rack to cool before frosting.

PAN SIZE	Two 8" round	Two 9" round	9" x 13" pan	24 cupcakes
BAKE TIME	38-44 min.	36-42 min.	40-46 min.	24-30 min.

BAKER'S TIP: MAKE IT YOUR OWN

Fancy White Cake: Add 3/4 teaspoon cream of tartar to the flour and substitute 8 egg whites for the 4 eggs, using the directions above.

Chai Spice Cake: Whisk 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon cardamom, 1/4 teaspoon cloves, and 1/4 teaspoon black pepper into the flour. Brew tea in the milk; cool before adding to batter.

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SIMPLE RICH CHOCOLATE CAKE

Ingredients:

- 2 1/2 cups King Arthur Unbleached Cake Flour
- 2 cups sugar
- 3/4 cups Dutch-process cocoa
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 4 large eggs
- 3/4 cups vegetable oil
- 2 teaspoons vanilla extract
- 1 1/4 cups brewed coffee, cooled, or water

Directions:

Preheat oven to 350°F. Lightly grease pan(s). In a large bowl, whisk together the dry ingredients until well combined. Set aside.

In a separate bowl, whisk together the remaining ingredients until well combined. Pour the wet ingredients into the flour mixture, stirring until smooth. Pour batter into the prepared pan(s).

Bake the cake according to the table below, until its center feels firm and a toothpick inserted into the center comes out clean.

Cool for 15 minutes. Loosen edges with a knife and turn out onto a rack to cool before frosting.

PAN SIZE	Two 8" round	Two 9" round	9" x 13" pan	24 cupcakes
BAKE TIME	36-42 min.	30-36 min.	44-50 min.	22-26 min.



UNBLEACHED CAKE FLOUR



King Arthur Flour is a 100-percent employee-owned company of passionate bakers, committed to the highest quality and the greater good.

As a founding B Corporation, we care as much about our people, our community, and our planet as we do about our flour.

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For tender cakes with a fine, moist crumb

UNBLEACHED CAKE FLOUR



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serving suggestion

NET WT 32 OZ (2 LB) 907g

Nutrition Facts

Serving Size 1/4 cup (32g)
Servings Per Container 28

Amount Per Serving

Calories 120 Calories from Fat 5

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 25g 8%

Dietary Fiber 1g 4%

Sugars 0g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

Thiamin 15% • Riboflavin 6%

Niacin 8% • Folic Acid 10%

*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: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Wheat Starch.

CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC. NORWICH, VERMONT 05055 KingArthurFlour.com 1 800 827 6836



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