



EASY TO PREPARE

GLUTEN FREE

YELLOW CAKE MIX

MFG # 29930



NET WT 5 LBS (2.27 KG)



INGREDIENTS: Cane Sugar, Modified Tapioca Starch, Rice Flour, Potato Starch, Cornstarch, Emulsifier (rice starch, polyglycerol esters of fatty acids, mono- and diglycerides), Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Vanilla Flavor, Salt, Xanthan Gum.

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THE KING ARTHUR FLOUR COMPANY, INC.

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29930 F01C

OUR RECIPE FOR

GLUTEN-FREE YELLOW CAKE

YOU'LL NEED	OUNCES (oz)	GRAMS (g)	BAKER'S %	FOR USING 1 LB, 6 OZ MIX:	FOR USING 5 LBS MIX:
2 cups King Arthur Gluten-Free Yellow Cake Mix	11	312	100	1 lb, 6 oz	5 lbs
1/4 cup butter, soft	2	57	18	4 oz	14 oz
1 tablespoon vegetable oil	0.875	25	8	1.75 oz	6.4 oz
2 large eggs	3.5	100	32	7 oz	1 lb, 10 oz
1/3 cup milk	2.7	76	24	5.4 oz	1 lb, 3 oz

**11 OUNCES OF
MIX BAKES**
ONE 8"-9" ROUND PAN
OR 12 CUPCAKES

**1 POUND, 6 OUNCES
OF MIX BAKES**
ONE 9" X 13" PAN OR
2 DOZEN CUPCAKES

**5 POUNDS OF
MIX BAKES**
SEVEN TO EIGHT
8"-9" ROUND PANS OR
7-8 DOZEN CUPCAKES

- PREHEAT** oven to 350°F. Grease bottoms (but not sides) of pan(s); or cupcake papers in muffin pan(s).
- USE** an electric mixer to beat butter and oil together, then blend in half the mix. Using lowest speed, add eggs one at a time, mixing until blended. Continuing to use lowest speed, add 1/2 of the milk at a time, alternating with 1/2 of the dry mix. Mix just until smooth.
- BAKE** layers for 30-35 minutes, 9" x 13" cake for 28-32 minutes, or cupcakes for 20-25 minutes.
- COOL** in pan for 10 minutes, then turn out onto rack to cool completely.

The perfect cake, period. Pair with your favorite frosting or filling with this tender, moist golden cake. Ideal for cupcakes, sheet cakes, or classic layer cakes.

To make non-dairy: Use vegan buttery sticks and rice, soy, or almond milk.

King Arthur Flour recommends the GFCO's Certified Gluten-Free Food Service Training and Management program for professional gluten-free baking instruction.

For more information, please visit: GFFoodService.org

FOR FULL RECIPES AND TIPS:
KingArthurFlour.com/formulas

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MFG #29930 B01C
DO NOT EAT RAW MIX, DOUGH, OR BATTER.



29930 - GLUTEN-FREE YELLOW CAKE MIX

Nutrition Facts

Serving Size about 1/4 cup mix (45g)

Servings Per Container 50

Amount Per Serving	Mix Prepared	
Calories	160	270
Calories from Fat	0	90
% Daily Value**		
Total Fat 0g*	0%	15%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	23%
Sodium 240mg	10%	11%
Total Carbohydrate 40g	13%	13%
Dietary Fiber 0g	0%	0%
Sugars 22g		
Protein 0g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	4%
Iron	0%	2%

*Amount in Mix . Prepared contributes an additional 110 Calories (90 Calories from Fat), 10 g Total Fat (5 g Saturated Fat), 70 mg Cholesterol, 20 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