

# GLUTEN FREE

## YELLOW CAKE MIX



EASY TO PREPARE

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BAKES 2 LAYERS  
OR 24 CUPCAKES

THIS MIX IS:  
LIGHT & TENDER  
STAYS MOIST LONGER



NET WT 22 OZ (1 LB 6 OZ) 624g

Serving suggestion.

OUR RECIPE FOR

# GLUTEN-FREE YELLOW CAKE

### YOU'LL NEED

- ½ cup butter, softened
- 2 tablespoons vegetable oil
- 4 large eggs
- ⅔ cup milk

### BAKES

8"-9" ROUND LAYERS  
9" X 13" CAKE  
24 CUPCAKES

The perfect cake, period. Pair 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.

- 1 • **PREHEAT** oven to 350°F. Grease bottoms (but not sides) of two 8"-9" round pans; one 9" x 13" pan; or 24 cupcake papers in muffin pans.
- 2 • **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.
- 3 • **BAKE** layers for 30-35 minutes, 9" x 13" cake for 28-32 minutes, or cupcakes for 20-25 minutes.
- 4 • **COOL** in pan for 10 minutes, then turn out onto rack to cool completely.

### BAKER'S TIP:

To make pumpkin, orange, spice, or almond cake with this mix: [KingArthurFlour.com/mixes](http://KingArthurFlour.com/mixes)

COMPLIMENTS OF  
The King Arthur Flour Kitchen

### NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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### 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)

### Nutrition Facts

Serving Size 1/4 cup mix (45g)  
Servings Per Container 14

Amount Per Serving	Mix	Prepared
<b>Calories</b>	170	270
Calories from Fat	0	90
	%Daily Value**	
<b>Total Fat</b> 0g*	0%	17%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
<b>Cholesterol</b> 0mg	0%	23%
<b>Sodium</b> 250mg	10%	11%
<b>Total Carbohydrate</b> 40g	13%	14%
Dietary Fiber 0g	0%	0%
Sugars 22g		
<b>Protein</b> 1g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	4%
Iron	0%	2%

\*Amount in Mix. Prepared contributes an additional 100 Calories (90 Calories from Fat), 11 g Total Fat (5 g Saturated Fat), 70 mg Cholesterol, 20 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:** Cane Sugar, Tapioca Starch, Rice Flour, Corn Starch, Emulsifier (rice starch, polyglycerol esters of fatty acids, mono- and diglycerides), Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Salt, Natural Vanilla Flavor, Xanthan Gum.

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NORWICH, VERMONT 05055  
800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

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Certified Gluten-Free by GFCO.  
Learn more: [gfco.org](http://gfco.org)



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