

# *TBK Professional*

## Devil's Food Cake Mix

### SUGGESTED HANDLING DIRECTIONS

#### Small Batch

Add 2/3 cup of cold water and 3-3/4 cup of TBK pro cake mix in a large mixing bowl. Mix at low speed for 3 minutes. Scrape bowl. Slowly add 1 cup of cold water and 1/4 cup of vegetable oil while mixing at low speed. Scrape bowl and continue mixing on medium speed for 2 minutes. Bake At 350° F.

**Yield:** 1 - 8" Round 2-Layer Cake, or  
1 - 9 x 13" Cake, or  
24 Cupcakes

#### Large Batch

Add 1-1/3 cup of cold water and entire bag of TBK pro cake mix in a large mixing bowl. Mix at low speed for 3 minutes. Scrape bowl. Slowly add 2 cup of cold water and 1/2 cup of vegetable oil while mixing at low speed. Scrape bowl and continue mixing on medium speed for 2 minutes. Bake At 350° F.

**Yield:** 2 - 8" Round 2-Layer Cake, or  
2 - 9 x 13" Cake, or  
1 - 12 x 18" Cake, or  
48 Cupcakes

INGREDIENTS: SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN, MONONITRATE, RIBOFLAVIN, FOLIC ACID), PARTIALLY HYDROGENATED SOYBEAN OIL, EGG WHITE, COCOA PROCESSED WITH ALKALI, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), MODIFIED TAPIOCA STARCH, CAROB POWDER, PROPYLENE GLYCOL MONO AND DIGLYCERIDES OF FATTY ACIDS, DEXTROSE, MONO AND DIGLYCERIDES, SORBITAN MONOSTERATE, SALT, NONFAT MILK, GUM, NATURAL AND ARTIFICIAL FLAVOR, FD&C RED 40, SOY FLOUR. CONTAINS WHEAT, EGG AND SOY INGREDIENTS.