

TBK Professional White 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, NONFAT MILK, EGG YOLK, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), PROPYLENE GLYCOL MONO AND DIGLYCERIDES OF FATTY ACIDS, DEXTROSE, MODIFIED TAPIOCA STARCH, MONO AND DIGLYCERIDES, SALT, SODIUM STEROYL LACTYLATE, POLYSORBATE 60, CALCIUM ACETATE. CONTAINS WHEAT, EGG AND SOY INGREDIENTS.