





GLUTEN FREE
CLASSIC YELLOW
CAKE MIX

THE PERFECT CAKE, PERIOD.

Pair your favorite frosting or filling with this tender, moist golden cake.

YOU'LL NEED

-  **1** STICK (8 TABLESPOONS) SOFTENED BUTTER*
-  **2** TABLESPOONS VEGETABLE OIL
-  **4** LARGE EGGS
-  **2/3** CUP MILK*

BAKER'S TIP:

Chilling your cake first makes frosting easier to spread. Find our favorite frosting recipes and inspiration, visit: BakeWith.us/frosting

*TO MAKE NON-DAIRY, USE VEGAN BUTTERY STICKS AND RICE, SOY, OR ALMOND MILK.

DIRECTIONS

- 1. PREHEAT** oven to 350°F. Lightly grease bottoms (but not sides) of cake pan(s). For cupcakes, use greased paper liners in pans.
- 2. BEAT** butter and oil together using electric mixer, then blend in half of mix. At low speed, mix in eggs one at a time. Stir in half of the milk at a time alternating with remaining mix. Pour batter into pan(s) of choice; fill cupcake wells half full.
- 3. BAKE** as directed in chart, until toothpick inserted in center comes out clean and top springs back when lightly pressed. Cool in pan(s) for 10 minutes before turning out onto rack to cool completely.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

MIX IT UP WITH MARBLE CAKE

Put an elegant spin on classic yellow cake by transforming it into a celebration-worthy Marble Cake.

BAKE TIMES

24 CUPCAKES	20-25 MINUTES
TWO 8" OR 9" ROUNDS	30-35 MINUTES
ONE 9" x 13" PAN	28-32 MINUTES
10-CUP BUNDT-STYLE PAN	45-48 MINUTES



RECIPE AT BAKEWITH.US/MIXITUP



BAKING WITH JOY SINCE 1790

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients – the way we bake every day in our kitchens.

TRY ALL OF OUR GLUTEN FREE BAKING PRODUCTS



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WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline



We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED

NEW LOOK!

GLUTEN FREE CLASSIC YELLOW CAKE MIX

Nutrition Facts

14 servings per container
Serving size **1/4 cup mix (45g)**

	Mix	Prepared
Calories	170	270
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	11g 14%
Saturated Fat	0g 0%	5g 25%
Trans Fat	0g	0g
Cholesterol	0mg 0%	70mg 23%
Sodium	250mg 11%	270mg 12%
Total Carbohydrate	40g 15%	41g 15%
Dietary Fiber	0g 0%	0g 0%
Total Sugars	22g	23g
Incl. Added Sugars	22g 44%	22g 44%
Protein	1g	3g
Vitamin D	0mcg 0%	0.4mcg 2%
Calcium	10mg 0%	30mg 2%
Iron	0.1mg 0%	0.4mg 2%
Potassium	10mg 0%	50mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

NON-DAIRY*

Certified Gluten Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.



GLUTEN FREE CLASSIC YELLOW CAKE MIX



PERFECTLY TENDER GOLDEN & MOIST

GREAT FOR CUPCAKES

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



BEST IF BAKED BY:



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