



# GOLDEN YELLOW CAKE MIX

## GOLDEN YELLOW CAKE

MAKES THREE 8" OR TWO 9" ROUND LAYERS,  
ONE 9" x 13" SHEET CAKE, OR 24 CUPCAKES

### YOU'LL NEED

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

\* To make with all butter, omit the vegetable oil and use 14 tablespoons of softened butter.

### DIRECTIONS

**1. PREHEAT** oven to 350°F. Choose pan from chart. Lightly grease, or line with cupcake papers.

**2. BEAT** together 2/3 of cake mix with butter and oil. Beat in eggs one at a time, scraping the bowl after each addition. Stir in milk, alternating with remaining mix. Pour batter into pan(s) and gently shake to level.

**3. BAKE** according to chart. Cake is done when cake tester inserted in center comes out clean. Let cool in pan for 15 minutes. Run a knife around edge of pan and turn out onto a rack to cool completely.

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

### BAKE TIMES

8" ROUNDS	23-27 MINUTES
9" ROUNDS	26-30 MINUTES
CUPCAKES	20-24 MINUTES
9" x 13" PAN	26-30 MINUTES

### TO FROST A LAYER CAKE:

Chill layers 30 minutes before frosting. Trim level and place first layer cut-side down on plate. Spread frosting on top and stack with second layer. Cover with a very thin layer of frosting (this is called the crumb coat). Chill 20 minutes before applying a final coat of frosting and adding decorations.



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## GOLDEN YELLOW CAKE MIX



MAKES  
**2**  
CAKE LAYERS

SIMPLY  
**DELICIOUS**  
MOIST & RICH

NET WT 24 OZ (1 LB 8 OZ) 680g

### GOLDEN YELLOW CAKE MIX

## Nutrition Facts

14 servings per container  
Serving size 1/3 cup mix (49g)

	Mix	Prepared
<b>Calories</b>	<b>180</b>	<b>310</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	0g 0%	14g 18%
Saturated Fat	0g 0%	5g 25%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	70mg 25%
<b>Sodium</b>	290mg 13%	310mg 13%
<b>Total Carbohydrate</b>	42g 15%	43g 16%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	23g	23g
Incl. Added Sugars	22g 44%	22g 44%
<b>Protein</b>	3g	5g
Vitamin D	0mcg 0%	0.5mcg 2%
Calcium	10mg 0%	40mg 4%
Iron	0.3mg 2%	0.5mg 4%
Potassium	20mg 0%	70mg 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, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), WHEAT STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVORS, SEA SALT.

**CONTAINS:** WHEAT.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

### GOLDEN YELLOW CAKE MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

