

## DIRECTIONS

1. **REMOVE** and discard lid.
2. **ADD** 2 tablespoons of water.
3. **STIR** until fully combined.
4. **MICROWAVE** for 50 seconds.  
If product is not set, add 5 to 10 seconds.
5. **COOL** for 3 minutes. Enjoy!

**TIP:** For high altitude or low wattage microwaves, start with 65 seconds. Add 5 to 10 seconds if needed.

**CAUTION:** Contents and cup will be hot.



## JUST ADD WATER & MICROWAVE



## GLUTEN-FREE CHOCOLATE CAKE

WITH SALTED CARAMEL CHIPS

SINGLE SERVE MIX - NET WT 2.25 OZ (64g)

**NUTRITION FACTS** SERVINGS 1,  
SERV. SIZE 1 CONTAINER (64G), AMOUNT  
PER SERVING: CALORIES 280, TOTAL FAT  
10G (13% DV), SAT. FAT 3.5G (18% DV), SODIUM  
370MG (16% DV), TOTAL CARB. 48G (17% DV), FIBER  
2G (7% DV), TOTAL SUGARS 33G (INCLUDES 32G  
ADDED SUGARS, 64% DV), PROTEIN 2G. CALCIUM  
28MG (2% DV), IRON 2MG (10% DV), POTAS. 172MG  
(4% DV). NOT A SIGNIFICANT SOURCE OF TRANS  
FAT, CHOLEST. AND VIT. D. %DV = %DAILY VALUE.

**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 OR BATTER**

**INGREDIENTS:** CANE SUGAR, RICE FLOUR, SALTED CARAMEL FLAVOR CHIPS (SUGAR, PALM KERNEL AND PALM OILS, WHEY, NONFAT MILK, NATURAL FLAVOR, ADDED COLOR, SUNFLOWER LECITHIN, VANILLA), SUNFLOWER OIL, COCOA (PROCESSED WITH ALKALI), COCOA POWDER, CORN STARCH, NATURAL FLAVOR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), SALT.

**CONTAINS: MILK.**

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