

100% EMPLOYEE OWNED



Triple Cocoa

BLEND



Black, Dutch-Process & Natural Cocoas

Our exclusive cocoa blend with perfectly balanced chocolate flavor for all recipes calling for cocoa.

Ⓢ NET WT 14 OZ (397g)

Triple Cocoa Blend

Our blend of Dutch-process cocoa for depth of flavor, natural cocoa for a chocolatey taste, and black cocoa for deep color. Use in any recipe calling for natural or Dutch-process cocoa.

King Arthur's Original Pan Cake

CAKE

- 1 1/2 cups (177g) King Arthur Unbleached All-Purpose Flour
- 1 cup (198g) sugar
- 1/4 (21g) Triple Cocoa Blend
- 1/2 teaspoon salt
- 1/2 teaspoon espresso powder, optional
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 tablespoon (14g) vinegar, cider or white
- 1/3 (67g) vegetable oil
- 1 cup (227g) cold water

ICING

- 1 1/2 cups (255g) semisweet chocolate chips
- 1/2 cup (113g) half-and-half

DIRECTIONS

To make the cake: Preheat oven to 350°F. Lightly grease 8" square or 9" round pan at least 2" deep.

Whisk together dry ingredients. In a separate bowl, whisk vanilla, vinegar, vegetable oil, and water. Pour into dry ingredients, stirring until thoroughly combined. Pour batter into prepared pan.

Bake 30 to 35 minutes, until toothpick inserted into center comes out clean, or with a few moist crumbs clinging. Cool before frosting.

To make the icing: Heat chocolate chips with half-and-half until melted. Stir until smooth and spread over cooled cake. Serve cake right from pan.

Yield: one 8" or 9" cake.

BEST IF USED BY:

Nutrition Facts

79 servings per container	
Serving size	1 tbsp (5g)
Amount per serving	
Calories	15
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0.5g	3%
Sodium 0mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Protein 1g	
Iron 1.7mg	10%
Potassium 130mg	2%
Not a significant source of trans fat, cholesterol, total sugars, added sugars, vitamin D and calcium.	
*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: NATURAL COCOA, DUTCH COCOA (PROCESSED WITH ALKALI), BLACK COCOA (PROCESSED WITH ALKALI).

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

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Store cool and dry.



**BAKER'S
HOTLINE**

WE'RE HERE TO HELP.
Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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