

CHOCOLATE KETO CAKE MIX



NEW!

CHOCOLATE KETO CAKE MIX

- > GLUTEN-FREE
- > GRAIN-FREE
- > NON-DAIRY
- > 0G ADDED SUGAR PER SERVING**

BAKER'S TIPS:

Serve with Keto-Friendly Chocolate Frosting made with Baking Sugar Alternative, or with whipped cream lightly sweetened with Baking Sugar Alternative.

For frosting recipes follow QR code on back.

For guidelines on baking at high altitude visit BakeWith.Us/Altitude

We're here to help. Call or chat online with our friendly bakers.

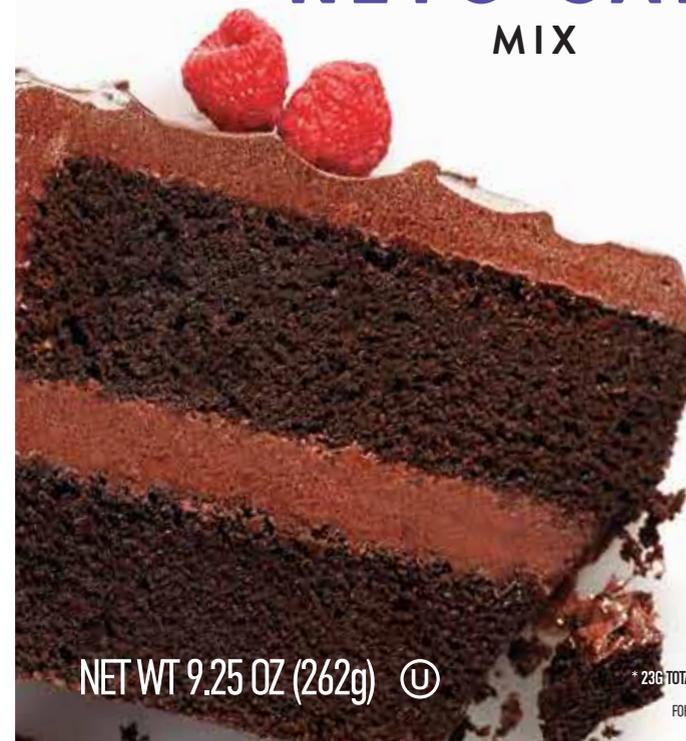
855-371-BAKE (2253) KingArthurBaking.com/Bakers-Hotline

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

> 100% EMPLOYEE OWNED



CHOCOLATE KETO CAKE MIX



2g NET CARBS PER SERVING*

0g ADDED SUGAR PER SERVING**



* 23G TOTAL CARBS - 7G DIETARY FIBER - 14G ERYTHRITOL = 26 NET CARBS
** THIS IS NOT A LOW-CALORIE FOOD. SEE NUTRITIONAL INFORMATION FOR SUGAR AND CALORIE CONTENT. SERVING SUGGESTION: 1 SERVING SHOWN.

BEST IF BAKED BY:



BAKING WITH JOY SINCE 1790

Our keto mixes are carefully crafted to deliver the best tasting baked goods that help you minimize net carbs without compromising on flavor. Made with ingredients you can feel good about.

DELIGHTFULLY DECADENT

Rich, tender, and with only 2g net carbs*, this easy-to-make chocolate cake is outright delicious and completely keto, so you can have your cake and eat it too.

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Nutrition Facts		
8 servings per container		
Serving size 1/3 cup mix (33g)		
Calories	Mix 50	Prepared 210
	% Daily Value*	% Daily Value*
Total Fat	6g 8%	21g 27%
Saturated Fat	1.5g 8%	3g 15%
Trans Fat	0g	0g
Cholesterol	0mg 0%	95mg 32%
Sodium	240mg 10%	300mg 13%
Total Carbohydrate	23g 8%	23g 8%
Dietary Fiber	7g 25%	7g 25%
Total Sugars	1g	1g
Incl. Added Sugars	0g 0%	0g 0%
Erythritol	14g	14g
Protein	3g	7g
Vitamin D	0mcg 0%	1mcg 6%
Calcium	70mg 6%	149mg 10%
Iron	3mg 15%	3mg 15%
Potassium	310mg 6%	366mg 8%

*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: ERYTHRITOL, ORGANIC COCONUT FLOUR, NATURAL COCOA, CELLULOSE, COCOA (PROCESSED WITH ALKALI), CELLULOSE AND PSYLLIUM FIBER BLEND, EGG WHITES, NATURAL FLAVOR, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, STEVIOL GLYCOSIDES, XANTHAN GUM.

CONTAINS: COCONUT, EGGS.

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

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

CHOCOLATE KETO CAKE

MAKES 2 LAYERS OR 12 CUPCAKES

YOU'LL NEED

- 4 LARGE EGGS
- 1/2 CUP VEGETABLE OIL
- 1 CUP UNSWEETENED ALMOND MILK OR WATER

DIRECTIONS

- PREHEAT** oven to 375°F. Line bottom of cake pan(s) with greased parchment. For cupcakes, use greased paper liners in pan. If you don't have parchment, grease bottom of pan(s), then coat with 1-2 teaspoons of cake mix or flour.
- BEAT** eggs, oil, and almond milk or water until blended. Stir in cake mix and beat at medium speed until batter is smooth and shiny, about 1 minute. Scrape sides and bottom of bowl as needed. Pour batter into prepared pan(s), then tap on counter to distribute batter evenly.
- BAKE** using chart below. When done, a toothpick inserted into center will come out clean and top will feel firm. Cool for 15 minutes, loosen edges, then turn out onto a rack to cool completely.

BAKE TIMES

TWO 8" ROUNDS	19-23 MINUTES
TWO 6" ROUNDS	33-37 MINUTES
ONE 8" ROUND	43-47 MINUTES
12 CUPCAKES	20-24 MINUTES



MIX IT UP WITH DOUBLE DARK CHOCOLATE COOKIES

These ultra-chocolatey, bittersweet keto cookies are a chocolate lover's dream. Add chopped pistachios for a satisfying crunch. For the recipe: BakeWith.Us/MixItUp

