

YELLOW
KETO CAKE MIX

NEW!

YELLOW
KETO CAKE MIX

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

BAKER'S TIPS:

Serve with Swiss Buttercream 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 [BakeWithUs/Altitude](https://www.bakewithus.com/altitude)

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

855-371-BAKE (2253)
[KingArthurBaking.com/Bakers-Hotline](https://www.KingArthurBaking.com/Bakers-Hotline)

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

> 100% EMPLOYEE OWNED



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.

CLASSIC CAKE
GONE KETO

Soft and light with an extra moist crumb, this easy-to-make classic yellow cake has only 2g net carbs* and is a tasty way to make any occasion extra special.

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OUR KETO BAKING
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YELLOW
KETO CAKE
MIX



NET WT 9 OZ (255g)



2g
NET CARBS
PER SERVING*

0g
ADDED SUGAR
PER SERVING**



* 27g TOTAL CARBS - 12g DIETARY FIBER - 13g ERYTHRITOL = 2g 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:



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Nutrition Facts

8 servings per container
Serving size 1/2 cup mix (32g)

Calories	Mix		Prepared	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	18g	23%
Saturated Fat	1g	5%	3g	15%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	115mg	38%
Sodium	270mg	12%	340mg	15%
Total Carbohydrate	27g	10%	27g	10%
Dietary Fiber	12g	43%	12g	43%
Total Sugars	2g		2g	
Incl. Added Sugars	0g	0%	0g	0%
Erythritol	13g		13g	
Protein	2g		6g	
Vitamin D	0mcg	0%	1mcg	6%
Calcium	61mg	4%	143mg	10%
Iron	1mg	6%	1mg	6%
Potassium	109mg	2%	174mg	4%

*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, CELLULOSE, SHORT CHAIN FRUCTAN FIBER, CELLULOSE AND PSYLLIUM FIBER BLEND, EGG WHITES, NATURAL FLAVOR, SALT, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), STEVIOL GLYCOSIDES, NATURAL FLAVORS.

CONTAINS: COCONUT, EGGS.

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

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

YELLOW KETO CAKE

MAKES 2 LAYERS OR 12 CUPCAKES

YOU'LL NEED

- 5 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	22-26 MINUTES
TWO 6" ROUNDS	36-40 MINUTES
ONE 8" ROUND	45-49 MINUTES
12 CUPCAKES	20-24 MINUTES



MIX IT UP WITH SALTY-SWEET
PEANUT BUTTER COOKIES

Made with creamy peanut butter and flecked with crunchy salted peanuts, these cookies are the ultimate keto treat. For the recipe: [BakeWithUs.com/MixItUp](https://www.BakeWithUs.com/MixItUp)

