



Triple Cocoa

BLEND

An all-purpose baking cocoa perfect for any recipe calling for Dutch or natural cocoa. Our own fully formulated blend of three premium cocoas. Includes the bright flavor of natural cocoa with the rich notes of Dutch-process cocoa.



NET WT 16 OZ (1 LB) 454g

King Arthur Baking Company, Inc. | Norwich, Vermont
KingArthurBaking.com | 800-827-6836

King Arthur's Original Cake Pan Cake

Cake

- 1 1/2 cups (177g) King Arthur Unbleached All-Purpose Flour
- 1 cup (198g) sugar
- 1/4 cup (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 cup (67g) vegetable oil
- 1 cup (227g) cold water

Icing

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

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 chips melt. Stir until smooth and spread over cooled cake. Serve cake right from pan.

Yield: one 8" or 9" cake.

Nutrition Facts

90 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).

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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

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