



## GOLDEN YELLOW CAKE MIX



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### OUR SIGNATURE RECIPE FOR GOLDEN YELLOW CAKE

#### YOU'LL NEED

- 1 stick (8 tablespoons) softened butter\*
- 4 large eggs
- 1/3 cup vegetable oil\*
- 1 cup milk

\* or omit the vegetable oil and use 14 tablespoons of softened butter

- PREHEAT** oven to 350°F. Choose pan from chart below. Lightly grease, or line with cupcake papers.
- BEAT** together 2/3 of cake mix with butter and oil. Beat in eggs one at a time, scraping the bowl after each addition. Stir in milk, alternating with remaining mix.
- POUR** batter into pan(s) and gently shake to level.
- BAKE** according to chart below. Cake is done when cake tester inserted in center comes out clean.

PAN	Three 8" rounds	Two 9" rounds	9" x 13"	24 cupcakes
BAKE	23 to 27 minutes	26 to 30 minutes	26 to 30 minutes	20 to 24 minutes

- LET** cool in pan for 15 minutes. Run a knife around edge of pan and turn out onto a rack to cool completely.

**BAKES THREE 8" OR TWO 9" ROUND LAYERS, ONE 9" X 13" SHEET CAKE, OR 24 CUPCAKES**



#### BAKER'S TIP

Add 1 teaspoon of flavor or extract of your choice to your batter.

### OUR SIGNATURE RECIPE FOR GOLDEN YELLOW CAKE MIX

*Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.*

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### OUR SIGNATURE RECIPES

# CAKE MIX

*Our all-time favorite vanilla cake is tender and moist with a classic vanilla flavor and delicate crumb.*

#### •ULTIMATE• BIRTHDAY CAKE



NET WT 24 OZ (1 LB 8 OZ) 680g

## Nutrition Facts

14 servings per container  
Serving size 1/3 cup mix (49g)

Calories	Mix		Prepared	
	180		310	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	0g	0%	14g	18%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	70mg	25%
<b>Sodium</b>	290mg	13%	310mg	13%
<b>Total Carbohydrate</b>	42g	15%	43g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	23g		23g	
Incl. Added Sugars	22g	44%	22g	44%
<b>Protein</b>	3g		5g	
Vitamin D	0mcg	0%	0.5mcg	2%
Calcium	10mg	0%	40mg	4%
Iron	0.3mg	2%	0.5mg	4%
Potassium	20mg	0%	70mg	2%

\*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:** Cane Sugar, King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch, Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Natural Flavors, Sea Salt.

**CONTAINS:** Wheat

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
(800) 827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

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

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