

CMC®

Quality & Value

White Cake Mix Complete

Nutrition Facts

about 48 servings per container
Serving size 1/3 cup mix (47g)
(amount for one,
4x2 inch cut)

Amount per serving

Calories 180

% Daily Value*

Total Fat 2g 3%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%**Sodium** 410mg 18%**Total Carbohydrate** 38g 14%

Dietary Fiber 1g 4%

Total Sugars 20g

Includes 19g Added Sugars 38%

Protein 2g

Vitamin D 0mcg 0%

Calcium 128mg 10%

Iron 1mg 6%

Potassium 28mg 0%

Thiamin 8%

Riboflavin 8%

Niacin 6%

Folate 10%

*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: Sugar, Bleached Wheat Flour, Soybean Oil and/or Palm Oil, Dextrose, contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Flaxseed, Natural and Artificial Flavor (Maltodextrin, Silicon Dioxide, Acacia Gum), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Pregelatinized Wheat Starch, Salt, Tricalcium Phosphate, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Wheat Starch, Benzoyl Peroxide.

CONTAINS: Wheat

Brand CMC
Item Number 1045
SKU 4670201045
UPC 846702010455
GTIN 20846702010459
Pack Size 6/5 lb
Case Net Weight 30 lb
Case Gross Weight 31.47 lb
Case Dimensions 15.31" x 9.69" x 11.69"
Cases/Pallet 50
TI/Hi 10/5
Pallet Gross Weight 1,623.50 lbs
Pallet Net Weight 1,500 lbs
Pallet Cube ft. 60
Pallet Size 40" x 48" x 54"
Code Information Best if used by date
Shelf Life 12 Months



	5 lb Basis	2.5 lb Basis
1st Step	5 lb mix 2½ cups cold water (20 oz)	2.5 lb mix 1¼ cups cold water (10 oz)
2nd Step	2½ cups cold water (20 oz)	1¼ cups cold water (10 oz)
Method		
1st Step		
- Use a mixer with paddle attachment.		
- Pour cold water into mixer bowl. Add White Cake Mix.		
- Blend on low speed* for 2 minutes.		
- Stop mixer. Scrape bowl and paddle.		
2nd Step		
- Add remaining cold water to bowl.		
- Blend on low speed* for 30 seconds.		
- Stop mixer. Scrape bowl and paddle.		
- Blend on low speed* for 2 more minutes.		
- Spread batter evenly onto greased and floured pan and bake according to the table below:**		
Standard Oven	350°F for 30 – 35 minutes**	
Convection Oven	300°F for 20 – 25 minutes**	

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** Baking time may vary depending on the oven and oven load.

Yield and Scale: The batter from 5 lb of White Cake Mix will make:

1 full-sheet pan (scale 7 lb 8 oz of batter into 26" x 18" sheet pan)

2 half-sheet pans (scale 3 lb 12 oz of batter into 18" x 13" sheet pan)

High Altitude (over 4,000 ft): Add ½ oz flour and ¼ oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.