

Commercial Recipe:



**Gluten Free Devils Food Cake Base:
Instructions**

Ingredients:	(1) 8" pan:	5 lb batch:
Mix	18 oz	5 lb
Water Stage 1	4.95 oz	1 lb 6 oz
Water Stage 2	7.2 oz	2 lb
Vegetable Oil	2.93 oz	13 oz
Liquid Whole Eggs	2.93 oz	13 oz

Please Scan QR code for more information.

Directions:

1. Add Stage 1 water, eggs, and cake base to mixing bowl and mix on low speed using paddle attachment for 1 to 2 minutes, then on medium speed for 2 to 3 minutes.
2. Reduce to low speed and add stage 2 water slowly over 1 to 2 minutes, then raise to high speed for 6 to 10 minutes.

Conventional Oven:	Convection Oven:	Rack Oven:
Bake at 335-345°F for 30-35 mins.	Bake at 290-300°F for 28-33 mins.	Bake at 330-340°F for 28-30 mins.