

## RECIPE 2:

### Ingredients

1 lb Low Sugar Vanilla Cream Cake Mix

3 large eggs

½ cup water

½ cup vegetable oil

*\*Make sure to double the recipe for the 2 lb mix option (yield 9x13" pan)*



Please Scan QR code for more information.

### Instructions

#### 1. Mix the batter

In a large mixing bowl, combine the cake mix, eggs, water, and oil.

Mix on low speed for 30 seconds, scrape the bowl.

Mix again on \*\*medium speed for 1 to 1½ minutes, just until smooth and evenly blended.

#### 2. Bake

Preheat oven to 350°F.

For cake: grease and line one 8-inch round cake pan and bake for 28-32 minutes.

For cupcakes: line a 12-cup muffin tin and bake for 17-20 minutes.

Cake is done when a toothpick inserted in the center comes out with a few moist crumbs.

#### 3. Cool and serve

Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

### Tips

Optional flavor boost: add ½ tsp vanilla extract or lemon zest.

Store tightly wrapped at room temp up to 3 days or freeze for longer storage.