

## RECIPE 2:

### Ingredients

1 lb Vanilla Cream Cake Mix  
2/3 cup liquid whole eggs (about 3 large eggs)  
2/3 cup vegetable oil  
1/2 cup water (*warm water recommended: 90-100°F*)  
*\*Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

### Instructions

- 1. Preheat** oven to 350°F (range: 345-365°F). Grease and line your cake pans or cupcake tin.
- 2. Mix:** In a mixing bowl, add the eggs first, then the cake mix. Mix on low speed for 30 seconds, then scrape the bowl. Continue on medium speed for 2 minutes, until smooth and slightly thickened.
- 3. Next add:** Pour in oil and water. Mix on low speed for 30-45 seconds, just until incorporated.
- 4. Final mix:** Scrape the bowl again. Mix on low for 1 more minute to smooth out the batter.
- 5. Pour and bake:** Pour the batter into prepared pan(s) and spread evenly. Bake at 350°F until golden and a toothpick inserted comes out clean:  
9" x 13" cake: 32-38 minutes  
8" round layers: 28-33 minutes  
Cupcakes: 20-24 minutes
- 6. Cool** completely before frosting or serving.

### Tips for Best Results

Don't overmix! Once the batter is smooth, you're done.  
Customize with extracts (vanilla, almond, citrus), zests, or fillings.  
Pairs well with buttercream, fruit, or cream cheese frosting.  
Store at room temp for up to 3 days or refrigerate for up to 5.