

RECIPE 2:

Ingredients

1 lb White Pudding Cake Base Mix
¾ cup water (add up to 1 tbsp more if needed for consistency)
3 large egg whites (or 6 tablespoons / just under ½ cup)
1 large whole egg
½ cup vegetable oil
**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Combine liquids

In a large mixing bowl, whisk together the water, egg whites, whole egg, and vegetable oil until fully blended.

2. Add dry mix

Gradually add the cake base mix while mixing on low speed for 1 minute. Scrape the bowl, then mix on medium speed for 1½ to 2 minutes, or until the batter is light and smooth.

3. Bake

Preheat oven to 350°F. Grease and line your pan(s).

For a 9x13 pan: Bake 28-32 minutes

For two 8" round pans: Bake 30-34 minutes

Cake is done when the center springs back lightly and a toothpick comes out clean.

4. Cool and finish

Let the cake cool completely before slicing, decorating, or layering.

Tips for Best Results

Add a splash of vanilla, almond, or citrus extract for flavor

Cake stays moist for several days when wrapped and stored at room temperature



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