

Commercial Recipe:



Please Scan QR code for more information.

White Cake Mix Instructions:

| Ingredients: | Small batch (10 lb): | Large batch (50 lb): |
|---------------------|-----------------------------|-----------------------------|
| Mix | 10 lb | 50 lb |
| Water (Stage 1) | 2 lb 7 oz | 12 lb 4 oz |
| Water (Stage 2) | 2 lb 3 oz | 11 lb |
| Water (Stage 3) | 2 lb | 10 lb |
| Vegetable Oil | 1 lb 3 oz | 6 lb |

Directions:

- 1. Add stage 1 water to bowl then add mix. Mix 3 minutes on low.
 - 2. Add stage 2 water and mix 1 minute on low. Scrape bowl and mix 2 minutes on medium.
 - 3. Add stage 3 water and vegetable oil. Mix 1 minute on low. Scrape bowl and mix 2 minutes on low.
- Specific Gravity: 0.78-0.82
Batter Temperature: 70-73°F.
Bake Temperature - Conventional Oven: 360-375°F.
Bake Temperature - Rack Oven: 325-340°F.