

RECIPE 2:

Ingredients

1 lb Gluten Free Vanilla Cream Cake Mix

3 large eggs

½ cup vegetable oil

½ cup water

**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 bowl, combine cake mix, eggs, oil, and water.

Mix on low speed for 30-45 seconds, then scrape the bowl.

Mix again on medium speed for 1½ to 2 minutes, until smooth and well blended.

2. Bake

Preheat oven to 350°F.

For cake: grease and line an 8-inch round pan and bake for 26-30 minutes.

For cupcakes: line a 12-cup muffin tin and bake for 18-22 minutes.

Cake is done when a toothpick 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.

Cool completely before slicing or frosting.

Tips

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

Store covered at room temperature up to 3 days or freeze up to 1 month.