

Commercial Recipe:



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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.