

**Commercial Recipe:**



**German Chocolate Cake Mix**  
**Instructions:**

<b>Ingredients:</b>	<b>Small batch (10 lb):</b>	<b>Large batch (50 lb):</b>	Please Scan QR code for more information.
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	
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 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.