

DECADENT CHOCOLATE

Simple to bake and even easier to eat, our mix yields a perfectly rich chocolate cake with a tender, moist crumb.

YOU'LL NEED



ED 况 CUP VEGETABLE OIL



11/3 CUPS WATER



4 LARGE EGGS

BAKER'S TIP:

Chilling your cake first makes frosting easier to spread. Find our favorite frosting recipes and inspiration, visit: BakeWith.us/frosting

PREPARED AS DIRECTED, THIS PRODUCT IS NON-DAIRY.

DIRECTIONS

- 1. PREHEAT oven to 350°F (325°F if using glass or dark metal pans). Lightly grease cake pan(s). For cupcakes, use greased paper liners in pans.
- 2. WHISK together oil, water, and eggs. Add mix and stir until smooth. Pour batter into pan(s) of choice; fill cupcake wells half full.
- 3. BAKE as directed in chart, until toothpick inserted in center comes out clean and top springs back when lightly pressed. Cool in pan(s) for 10 minutes before turning out onto rack to cool completely.

For guidelines on baking at high altitude visit Bakewith.us/Altitude

MIX IT UP WITH **BLACK FOREST CAKE**

Whipped cream, cherries, and a touch of artful assembly elevate these moist chocolate layers into an exquisite Black Forest Cake.

BAKE TIMES

24 CUPCAKES	18-22 MINUTES
TWO 8" ROUNDS	25-35 MINUTES
TWO 9" ROUNDS	20-28 MINUTES
ONE 9" x 13" PAN	24-28 MINUTES
10-CUP BUNDT-STYLE PAN	45-48 MINUTES



RECIPE AT BAKEWITH.US/MIXITUP

BAKING WITH JOY SINCE 1790

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients the way we bake every day in our kitchens.

TRY ALL OF OUR **GLUTEN FREE BAKING PRODUCTS**











WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253) KingArthurBaking.com/bakers-hotline



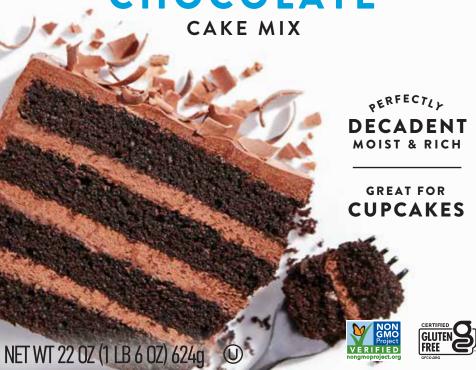
We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED





GLUTEN FREE CHOCOLATE



BEST IF BAKED BY:



07505G205G

211419

GLUTEN FREE CHOCOLATE **CAKE MIX**

Nutrition Facts

14 servings per container

Serving size 1/4 cup mix (45g)

Calories	17	7 0	2 8	3 O
	% Daily Value*		% Daily Value	
Total Fat	1.5g	2%	14g	189
Saturated Fat	1g	5%	3g	15%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	55mg	189
Sodium	310mg	13%	330mg	149
Total Carbohydrate	36g	13%	36g	139
Dietary Fiber	2g	7%	2g	79
Total Sugars	21g		21g	
Ind. Added Sugars	21g	42%	21g	429
Protein	2g		4g	
Vitamin D	0mcg	0%	0.3mcg	20
Calcium	10mg	0%	20mg	20
Iron	4.4mg	25%	4.6mg	259
Potassium	160mg	4%	180mg	4

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, RICE FLOUR, COCOA (PROCESSED WITH ALKALI), TAPIOCA STARCH, EMULSIFIER (RICE STARCH, POLYGLYCEROL ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES), BAKING POWDER (CORN STARCH, BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, XANTHAN GUM.

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

NON-DAIRY

Certified Gluten Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.