

GOLDEN YELLOW CAKE

BAKES THREE 8" OR TWO 9" ROUND LAYERS, ONE 9" x 13" SHEET CAKE, **OR 24 CUPCAKES**

YOU'LL NEED



1 STICK (8 TABLESPOONS) SOFTENED BUTTER*



TED 1/3 CUP VEGETABLE OIL*



4 LARGE EGGS

CUP MILK

* To make with all butter, omit the vegetable oil and use 14 tablespoons of softened butter.



DIRECTIONS

- 1. PREHEAT oven to 350°F. Choose pan from chart. Lightly grease, or line with cupcake papers.
- 2. BEAT together 2/3 of cake mix with butter and oil. Beat in eggs one at a time, scraping the bowl after each addition. Stir in milk, alternating with remaining mix. Pour batter into pan(s) and gently shake to level.
- 3. BAKE according to chart. Cake is done when cake tester inserted in center comes out clean. Let cool in pan for 15 minutes. Run a knife around edge of pan and turn out onto a rack to cool completely.

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

BAKE TIMES

8" ROUNDS	23-27 MINUTES
9" ROUNDS	26-30 MINUTES
CUPCAKES	20-24 MINUTES
9" x 13" PAN	26-30 MINUTES

TO FROST A LAYER CAKE:

Chill layers 30 minutes before frosting. Trim level and place first layer cut side down on plate. Spread frosting on top and stack with second layer. Cover with a very thin layer of frosting (this is called the crumb coat). Chill 20 minutes before applying a finish coat of frosting and adding decorations.



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years - it's what makes our mixes so good.









FOLLOW US! @KINGARTHURBAKING KINGARTHURBAKING.COM



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.



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo

> 100% EMPLOYEE OWNED



GOLDEN YELLOW

CAKE MIX







GOLDEN YELLOW CAKE MIX

Nutrition Facts

14 servings per container

Serving size	1/3 cup mix (49g)			
Calories	18	30	3 ¹	epared 0
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	14g	18%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	70mg	25%
Sodium	290mg	13%	310mg	13%
Total Carbohydrate	42g	15%	43g	16%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	23g		23g	
Incl. Added Sugars	22g	44%	22g	44%
Protein	3g		5g	
Vitamin D	0mcg	0%	0.5mcg	2%
Calcium	10mg	0%	40mg	4%
Iron	0.3mg	2%	0.5mg	4%
Potassium	20mg	0%	70mg	2%

*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, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHEAT STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE). NATURAL FLAVORS, SEA SALT.

CONTAINS: WHEAT.

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

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

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY: