Pillsbury(TM) Bakers' Plus(TM) yellow cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration. Available in cost-effective, $6-4 \mathrm{lb} 8 \mathrm{oz}$ bulk format for smaller operations.


## Benefits

A yellow cake mix that won't crack or crumble so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.
Versatile mix to create everything from cupcakes to layer and sheet cakes.
High ratio mix results in superior moisture, excellent shelf life, and tolerant to freezing. This mix delivers consistent quality and reduces costly baking errors.
Available in cost-effective, $6-4 \mathrm{lb} 8$ oz bulk format for smaller operations.
Ingredients
INGREDIENTS: SUGAR, ENRICHED FLOUR
BLEACHED (WHHEAT FLOUR, NIACIN, IRON,
THIAMIN MONONITATE, RIBOFLAVIN, FOLIC
ACID), SOYBEAN OIL, PALM OIL, EGGS WITH
SODUM SIIICAALUMINATE, EGG WHITE, NONFAT
MILK, LEAVENING (BAKING SODA, SODIUM
ALUMINUM PHOSPHATE, MONOCALCIUM
PHOSPHATE), , EXTROSE, ALTT, PROPYLENE
GLYCOL MONO AND DIESTERS, SORBITAN
MONOSTEARATE, MODIFIED CORN STARCH,
TETRASODIUM PYROPHOSPHATE, XANTHAN GUM,
SODIUM STEAROYL LACTYLATE, POLYSORBATE 60,
MONO AND DIGLYCRIDES, CALCIUM ACETAE,
GUAR GUM, CELLULOSE GUM, ARTIFICIAL FLAVOR,
YELLOW 5 AND RED 40, SOY FLOUR.

## Allergens

## Contains:

(O) eggs (B) milk (:0) soy wheat

## Nutrition Facts


\% Daily Value*
Total Fat $5 \mathrm{~g} \quad \mathbf{7 \%}$

Saturated Fat $2 \mathrm{~g} \quad 10 \%$
Trans Fat 0g
Cholesterol 30mg 10\%
Sodium 370mg 16\%
Total Carbohydrate 35g 13\%
Dietary Fiber 1g 4\%
Total Sugars 20g
Includes 19g Added Sugar 38\%
Protein $4 g$

| Vitamin D 0mcg | $\mathbf{0 \%}$ |
| :--- | :--- |
| Calcium 60mg | $\mathbf{5 \%}$ |
| Iron 1.2mg | $\mathbf{7 \%}$ |
| Potassium Omg | $\mathbf{0 \%}$ |

* The \% Daily Value (DV) 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.


## Handling Suggestions

Store in cool dry location.

## Product Specifications

| Brand | Manufacturer | Product Category |
| :---: | :---: | :---: |
| PILLSBURY | GENERAL MILLS, INC. | Grocery |

## Serving Suggestions

Use this versatile mix to create everything from cupcakes to layer and sheet cakes. Full sheet pan cut in $6 \times 7$ will yield 42 pieces.

Prep \& Cooking Suggestions

[^0]| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 1800011391 | 060172 | 10018000113917 | 6 | $6 / 4.5 \#$ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 29.7 lb | 27 lb | USA | Yes | No |


| Shipping Information |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 15.68in | 11.75 in | 10 in | 1.07 ft 3 | $10 \times 4$ | ODAYS | $40^{\circ} \mathrm{F} / 111^{\circ} \mathrm{F}$ |

## Shipping Information

## PILLSBURY

060172 - Mix Cake Yellow Complete
Pillsbury(TM) Bakers' Plus(TM) yellow cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration. Available in cost-effective, 6 - 4 lb 8 oz bulk format for smaller operations.

Nutrition Analysis - By Serving

|  |  |  |  |  |  |  | Calories | 200 | Total Fat | 5 g | Sodium | 370 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 4 | Trans Fats | 0 g | Calcium | 60 mg |  |  |  |  |  |  |  |
| Total Carbohydrates... | 35 g | Saturated Fat | 2 g | Iron | 1.2 mg |  |  |  |  |  |  |  |
| Sugars | 20 g | Added Sugars | 19 g | Potassium | 0 mg |  |  |  |  |  |  |  |
| Dietary Fiber | 1 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 30 mg |  |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Thiamin |  |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-12. |  |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |  |

O Additional Images



[^0]:    Pour $1 / 2$ of the total water into mixer bowl. Add total amount of cake mix. Mix using a paddle attachment on low speed for 1 minute. Mix batter on medium speed for 3 minutes. Add remaining $1 / 2$ water and oil gradually while mixing on low speed for 1 minute. Scrape bowl and paddle. mixing on low speed for 1 minute. Scrape bowl and paddle.
    Mix batter on low speed for 2 minutes. Do not overmix. Bake at 360 F , standard oven, in full sheet pan for $31-35 \mathrm{~min}$. Bake at 300 F , convection oven, in full sheet pan for $29-33 \mathrm{~min}$. Use this versatile mix to create everything from cupcakes to layer and sheet cakes.

