



DI 9FFTR731

DHARMA INITIATIVE
CHOCOLATE
CAKE MIX

20090311CLF

18.25 OZ (517g)



Nutrition Facts

Serving Size 1/12 package (43g)
Servings per Container 12
Calories 180 mix
290 prepared
Calories from Fat 30 mix
140 prepared

Amount/serving	%DV*	
	Mix	Prepared
Total Fat 3.5g**	5%	23%
Sat. Fat 1.5g	8%	18%
Trans Fat 0g		
Cholesterol 0mg	0%	18%
Sodium 370mg	15%	18%
Total Carb. 35g	12%	12%
Sugars 20g		
Protein 2g		

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
**Amount in Mix. When prepared as directed, one serving (43) provides: 15g fat (3.5g saturated fat), 55mg cholesterol, 380mg sodium, 35g total carbohydrate, 20g sugar, and 4g protein.

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL SHORTENING (PARTIALLY HYDROGENATED SOYBEAN OIL, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS, MONO- AND DIGLYCERIDES), COCOA POWDER PROCESSED WITH ALKALI, DEXTROSE, LEAVENING (SODIUM BICARBONATE, DICALCIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), CONTAINS 2% OR LESS OF: WHEAT STARCH, SALT, POLYGLYCEROL ESTERS OF FATTY ACIDS, PARTIALLY HYDROGENATED SOYBEAN OIL, CELLULOSE GUM, XANTHAN GUM.

CONTAINS: WHEAT.

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PREHEAT oven to 350°F. for metal or glass pans, 325°F for dark or coated pans. GREASE sides and bottom of pan with shortening. FLOUR lightly. (Use baking cups for cupcakes.) BLEND dry mix, 1 1/3 water, 1/2 cup vegetable oil, and 3 large eggs in large bowl at low speed until moistened (about 30 seconds). BEAT at medium speed for 2 minutes. POUR batter in pans and bake immediately. BAKE 35-38 minutes for 2 8-inch or 1 13x9-inch pan, 30-33 minutes for 2 9-inch pans, or 19-22 minutes for 24 cupcakes Add 3-5 minutes to ake time for dark or coated pans. Cake is done when toothpick inserted in center comes out clean. COOL in pan on wire rack for 15 minutes Cool completely before frosting.

FOR HIGH-ALTITUDE OR SUB-SEA LEVEL STATIONS, INGREDIENTS AND COOKING TIMES SHOULD BE ADJUSTED ACCORDINGLY.



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Sheet Size: 11x17-inches – Fits 18.25 OZ Duncan Hines cake mix box



DI 9FFTR731

DHARMA INITIATIVE
LEMON
CAKE MIX

20090311CLF

18.25 OZ (517g)



Nutrition Facts

Serving Size 1/12 package (43g)
Servings per Container 12
Calories 180 mix
270 prepared
Calories from Fat 25 mix
110 prepared

Amount/serving	%DV*	
	Mix	Prepared
Total Fat 3g**	5%	18%
Sat. Fat 1g	5%	13%
Trans Fat 0g		
Cholesterol 0mg	0%	18%
Sodium 280mg	12%	13%
Total Carb. 36g	12%	12%
Sugars 20g		
Protein 2g		

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
**Amount in Mix. When prepared as directed, one serving (43) provides: 12g fat (2.5g saturated fat), 55mg cholesterol, 310mg sodium, 36g total carbohydrate, 20g sugar, and 3g protein.

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL SHORTENING (PARTIALLY HYDROGENATED SOYBEAN OIL, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS, MONO- AND DIGLYCERIDES), LEAVENING (SODIUM BICARBONATE, DICALCIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), DEXTROSE, WHEAT STARCH, CONTAINS 2% OR LESS OF: SALT, POLYGLYCEROL ESTERS OF FATTY ACIDS, MALTODEXTRIN, NATURAL AND ARTIFICIAL FLAVOR, MODIFIED FOOD STARCH, GUM ARABIC, VANILLIN (ARTIFICIAL FLAVOR), PARTIALLY HYDROGENATED SOYBEAN OIL, CELLULOSE GUM, CITRIC ACID, XANTHAN GUM, COLORED WITH (YELLOW 5 LAKE), NONFAT DRY MILK.

CONTAINS: WHEAT, MILK.

DHARMA INITIATIVE
LEMON
CAKE MIX



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PREHEAT oven to 350°F. for metal or glass pans, 325°F for dark or coated pans. GREASE sides and bottom of pan with shortening. FLOUR lightly. (Use baking cups for cupcakes.) BLEND dry mix, 1 1/3 water, 1/3 cup vegetable oil, and 3 large eggs in large bowl at low speed until moistened (about 30 seconds). BEAT at medium speed for 2 minutes. POUR batter in pans and bake immediately. BAKE 33-36 minutes for 2 8-inch or 1 13x9-inch pan, 28-31 minutes for 2 9-inch pans, or 18-21 minutes for 24 cupcakes Add 3-5 minutes to ake time for dark or coated pans. Cake is done when toothpick inserted in center comes out clean. COOL in pan on wire rack for 15 minutes Cool completely before frosting.

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HANSO
FOUNDATION
Reaching out to a better tomorrow™



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