



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.







DI 9RF3R731





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*

| Amount/serving | | /001 |
|------------------|-----|-------------|
| | Mix | Prepared |
| Total Fat 3.5g** | 5% | 23% |
| Sat. Fat 1.5g | 8% | 18% |
| Trans Fat Og | | |
| Cholesterol Omg | 0% | 18 % |
| Sodium 370mg | 15% | 18 % |
| Total Carb. 35g | 12% | 12% |
| Sugars 20g | | |
| Ductoin On | | |

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 MONO-NITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL SHORTENING (PAR-TIALLY HYDROGENATED SOYBEAN OIL, PROPYLEWE GLYCOL MONO- AND DIGLYCERIDES), COCOA POWDER PROCESSED WITH ALKALI, DEXTROSE, LEAVENING (SODIUM BICARBONATE, DICALCIUM PHOSPHATE, MONOCAL-CIUM PHOSPHATE), CONTAINS 2% OR LESS OF: WHEAT STARCH, SALT, POLYGLYCEROL ESTERS OF FATTY ACIDS, PATIALLY HYDROGENATED SOYBEAN OLL, CELULOSE GUM, XANTHAM GUM.

CONTAINS: WHEAT.





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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| | Mix | Prepared |
| Total Fat 3g** | 5% | 18% |
| Sat. Fat 1g | 5% | 13% |
| Trans Fat Og | | |
| Cholesterol Omg | 0% | 18% |
| Sodium 280mg | 12% | 13% |
| Total Carb. 36g | 12% | 12% |
| Sugars 20g | | |
| B 1 1 0 | | |

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 ION, THIAMINE MONONI-TRATE, RIBOELAVIN, FOLIC ACID), VEGETABLE OIL SHORTENING (PAR-TIALLY HYDROGENATED SOYBEAN OIL, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS, MONO- AND DIESTERS SOF SALT, POLYGLYCEND BICARBONATE, DICALCIUM PHOSPHATE, MONOCALCIUM PHOSPHATE, DONIDI ALUMINIMUM PHOSPHATE, MONOCALCIUM PHOSPHATE, DESOIIUM ALUMINIKUM PHOSPHATE, MONOCALCIUM PHOSPHATE, DESIDI ALUMINIKUM PHOSPHATE, MONOCALCILM PHOSPHATE, DESIDI ALUMINIKUM PHOSPHATE, MONDIFIED FOOD STARCH, GUM ARABIC, VANILLIN (ARTIFICIAL FLAVOR, MODIFIED FOOD STARCH, GUM ARABIC, VANILLIN (ARTIFICIAL FLAVOR), PARTIALLY HYDROGENATED SOYBEAN OIL, CEL- LULOSE GUM, CITRIC ACID, XANTHAN GUM, COLORED WITH (YELLOW S LAKE), NONFAT DRY MILK.

CONTAINS: WHEAT, MILK.