



# Pamela's Chocolate Cake Mix

Wheat-free, Gluten-free, Non-dairy



**INGREDIENTS:** Organic Natural Evaporated Cane Sugar; Brown Rice Flour; Organic Cocoa Powder (processed with alkali); White Rice Flour; Tapioca Starch; Chicory Root; Sweet Rice Flour; Grainless & Aluminum Free Baking Powder (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Potato Starch); Sea Salt; Gluten-Free Natural Flavor (contains corn derivative); Xanthan Gum.

**NUTRITION FACTS:** Serving Size BULK (100g), Servings Per Container varies: Calories 338, Calories from Fat 20, Total Fat 2.4g (8% DV), Saturated Fat 1.4g (8% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 976mg (41% DV), Total Carbohydrate 84g (28% DV), Dietary Fiber 8.4g (32% DV), Sugars 44g, Protein 4g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (4% DV), Iron (15% DV), Percent Daily Values (DV) are based on a 2,000 calorie diet.

## LUSCIOUS CHOCOLATE CAKE

Recipe for 4 layers (8"x1.5" or 9"x1")

	GRAMS/ML	OZ/LIQ OZ	CUPS
Choc. Cake Mix	1190	42	6 <sup>7</sup> / <sub>8</sub>
Oil	237	8	1
Eggs	218	7.4	4 eggs
Water	710	24	3

Recipe for 1/2 Sheet Cake (12"x18")

	GRAMS/ML	OZ/LIQ OZ	CUPS
Choc. Cake Mix	1785	63	10 <sup>1</sup> / <sub>4</sub>
Oil	355	12	1 <sup>1</sup> / <sub>2</sub>
Eggs	327	11	6 eggs
Water	1065	36	4 <sup>1</sup> / <sub>2</sub>

Preheat oven to 350°. Mix to incorporate all ingredients. DO NOT OVER MIX. Pour batter into lightly greased pan(s). Bake 8" or 9" layer pans for 30 to 35 minutes. Bake 12" x 18" for 45 to 55 minutes. Cake is done when it springs back to a light touch or toothpick comes out clean.

NOTE: For a lighter cake add 50% more eggs. For denser cake use 85% of requested water.

## PAMELA'S SWEET CHOCOLATE CAKE

Recipe for 4 layers (8"x1.5" or 9"x1")

	GRAMS/ML	OZ/LIQ OZ	CUPS
Choc. Cake Mix	1190	42	6 <sup>7</sup> / <sub>8</sub>
Oil	237	8	1
Eggs	327	11	6 eggs
Water	710	24	3
Sugar	306	10.875	1 <sup>1</sup> / <sub>2</sub>

Recipe for 1/2 Sheet Cake (12"x18")

	GRAMS/ML	OZ/LIQ OZ	CUPS
Choc. Cake Mix	1785	63	10 <sup>1</sup> / <sub>4</sub>
Oil	355	12	1 <sup>1</sup> / <sub>2</sub>
Eggs	491	17	9 eggs
Water	1065	36	4 <sup>1</sup> / <sub>2</sub>
Sugar	459	16.3	2 <sup>1</sup> / <sub>4</sub>

Preheat oven to 350°. Blend cake mix with sugar, set aside. Combine eggs, water and vanilla in a mixing bowl with whisk attachment. Add oil in a steady stream with the mixer running on medium speed. Add dry ingredients at once and stir to combine. Bake layers for 30 to 35 minutes. Bake 12" x 18" for 45 to 55 minutes. Cake is done when it springs back to light touch or toothpick comes out clean. Frost when cooled.

Manufactured for: Pamela's Products, Inc.  
Net Wt. 25 lbs.



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