



Pamela's Classic Vanilla Cake Mix

Wheat-free, Gluten-free, Non-dairy



INGREDIENTS: Organic Natural Evaporated Cane Sugar; Tapioca Starch; White Rice Flour; Potato Starch; Chicory Root; Sea Salt; Grainless & Aluminum-free Baking Powder (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Potato Starch); Organic Vanilla Powder (contains corn derivative); Rice Bran; Xanthan Gum.

NUTRITION FACTS: Serving Size BULK (100g), Servings Per Container varies: Calories 356, Calories from Fat 0, Total Fat 0.2g (0% DV), Saturated Fat 0.1g (0% DV), Trans Fat 0g, Cholesterol 0mg (0% DV), Sodium 885mg (37% DV), Total Carbohydrate 90g (30% DV), Dietary Fiber 2.2g (8% DV), Sugars 41g, Protein 1.1g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (4% DV), Iron (4% DV), Percent Daily Values (DV) are based on a 2,000 calorie diet.

PAMELA'S CLASSIC VANILLA CAKE

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

	GRAMS/ML	OZ/LIQ OZ	CUPS
Vanilla Cake Mix	1665	58	8.5
Oil	415 ml	14	1¾
Eggs	460 ml	15.5	8 eggs
Water	440 ml	15	1⅞
Opt Vanilla	10 ml	.33	2 tsp
OR			
Opt Almond Extract	½ tsp	.08	2.5 ml

Recipe for Half Sheet Cake (12"x18"x 2.5")

	GRAMS/ML	OZ/LIQ OZ	CUPS
Vanilla Cake Mix	2165	75.5	11
Oil	530 ml	18	2¼
Eggs	600 ml	20	11 eggs
Water	560 ml	19	2⅜
Opt Vanilla	12.5 ml	.41	2.5 tsp
OR			
Opt Almond Extract	½+⅛ tsp	.11	3 ml

PAMELA'S LIGHTEST, FLUFFIEST CAKE: for a lighter, fluffier texture, use 25% more eggs.

BAKING DIRECTIONS

Yield: 1 cake. Preheat oven to 325°. Mix liquids together until combined. Add mix on low, then on medium for 2 minutes. Batter thickens slightly and becomes lighter in color. Pour batter into lightly greased baking pans. Bake layers 30 to 35 minutes. Bake Half Sheet 45-55 minutes. Cake is done when it springs back to light touch or toothpick comes out clean. Do not over bake.

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



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