

CMC®

Quality & Value

Devil's Food Cake Mix Complete

Nutrition Facts

about 480 servings per container
Serving size 1/3 cup mix (47g)
(amount for one,
4x2 inch cut)

Amount per serving

Calories 180

% Daily Value*

Total Fat 2.5g 3%

Saturated Fat 0.5g 3%

Trans Fat 0g

Cholesterol 0mg 0%**Sodium** 290mg 13%**Total Carbohydrate** 37g 13%

Dietary Fiber 2g 7%

Total Sugars 19g

Includes 19g Added Sugars 38%

Protein 2g

Vitamin D 0mcg 0%

Calcium 121mg 10%

Iron 3mg 15%

Potassium 1079mg 25%

Thiamin 15%

Riboflavin 8%

Niacin 15%

Folate 99mcg DFE 25%

*The % Daily Value 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.

INGREDIENTS: Bleached Wheat Flour, Sugar, Cocoa processed with Alkali, Soybean Oil and/or Palm Oil, Contains less than 2% of: Dextrose, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Salt, Tricalcium Phosphate, Baking Soda, Flaxseed, Natural and Artificial Flavor, Maltodextrin, Acacia Gum, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Pregelatinized Wheat Starch, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Wheat Starch.

CONTAINS: Wheat

Brand CMC
Item Number 923
SKU 4670200923
UPC 846702009237
GTIN 20846702009231
Pack Size 50 lb
Unit Gross Weight 50.6 lb
Unit Cube ft. 1.32
Bag Dimensions 24.65" x 15.65" x 5.9"
Cases/Pallet 50 Bags
TI/Hi 5/10
Pallet Gross Weight 2,580 lbs
Pallet Net Weight 2,500 lbs
Pallet Cube ft. 61
Pallet Size 40" x 48" x 55"
Code Information Best if used by date
Shelf Life 12 Months



	50 lb Basis	25 lb Basis	5 lb Basis
1st Step	50 lb mix 12½ lb cold water (6¼ quarts)	25 lb mix 6¼ lb cold water (3¼ quarts)	5 lb mix 2½ cups cold water (½ quart)
2nd Step	12½ lb cold water (6¼ quarts)	6¼ lb cold water (3¼ quarts)	2½ cups cold water (½ quart)
Method			
1st Step			
- Use a mixer with paddle attachment.			
- Pour cold water into mixer bowl. Add Devil's Food Cake Mix.			
- Blend on low speed* for 2 minutes.			
- Stop mixer. Scrape bowl and paddle.			
2nd Step			
- Add remaining cold water to bowl.			
- Blend on low speed* for 30 seconds.			
- Stop mixer. Scrape bowl and paddle.			
- Blend on low speed* for 2 more minutes.			
- Spread batter evenly onto greased and floured pan and bake according to the table below:**			
Standard Oven	350°F for 30 - 35 minutes**		
Convection Oven	300°F for 20 - 25 minutes**		

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** Baking time may vary depending on the oven and oven load.

Yield and Scale: The batter from 50 lb of Devil's Food Cake Mix will make:

10 full-sheet pans (scale 7½ lb of batter into 26" x 18" sheet pan)

20 half-sheet pans (scale 3¾ lb of batter into 18" x 13" sheet pan)

High Altitude (over 4,000 ft.): Add ½ oz flour and ¼ oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.