



All in One Bake Shop

Cake Mix

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This cake mix is so delicious and makes a firm yet tender cake. It's great as is, but it can be modified into so many variations using the "mix-in" ideas on the back. Use the charts here to figure out the total cups of batter needed and then use the chart on the back to determine the amount of mix, water and oil. It is just that easy! We are sure you will enjoy the ease, flexibility and flavor of this mix!

Use these charts to determine how many cups of batter to make based on cake pan sizes.

Round 2" tall	Cups of batter	Servings 2"x2"x2"	Baking Time (min)
4"	1 to 1.25	4	20 – 25
6"	2 to 2.5	6	25 – 30
8"	3.5 to 4.5	10	30 – 35
9"	4.5 to 6	12	30 – 35
10"	5.5 to 7	18	35 – 40
12"	8 to 10	25	35 – 40
14"	11 to 13.5	35	45 – 50
16"	14 to 16	45	55 – 60

Round 3" tall	Cups of batter	Servings 2"x2"x3"	Baking Time (min)
6"	3 to 4	6	35 – 40
8"	5.5 to 7	10	50 – 55
9"	6.5 to 8.5	12	55 – 60
10"	8.5 to 10.5	18	60 – 65
12"	12 to 15.5	25	60 – 70
14"	16 to 19	35	75 – 80
16"	21 to 25	45	75 – 85

Square 2" tall	Cups of batter	Servings 2"x2"x2"	Baking Time (min)
6"	2.5 to 3.5	6	25 – 30
8"	4.5 to 6	16	35 – 40
10"	7 to 9	25	35 – 40
12"	10 to 12.5	36	40 – 45
14"	13.5 to 16	49	45 – 55
16"	16 to 19	64	50 - 60

Sheet 2" tall	Cups of batter	Servings 2"x2"x2"	Baking Time (min)
7" x 11"	5.5 to 7	15	30- 35
9" x 13"	8 to 10	24	35 – 40
11" x 15"	11.5 to 14	35	40 – 45
12" x 18"	15 to 18	54	45 – 50
14" x 22"	21 to 25	77	55 - 65

Cupcakes
 6 Cups of batter is enough for 24 cupcakes

Use the chart on the back to determine the amount of mix, water and oil based on total cups of batter needed.

Measure the cake mix, water and oil based on quantities in this chart.

The full amount of the mix is 5 lb (80 oz) and it makes 18 total cups of batter. It will all fit into a 6 qt mixing bowl. 12 cups of batter will fit in a 4 1/2 quart bowl. 14 cups of batter can fit into a 5 quart bowl.

Batter (Cups)	Cake Mix	Water	Oil
4	3 1/4 C (18 oz)	1 1/2 C	1/4 C
6	4 2/3 C (26 oz)	2 1/4 C	1/3 C + 1 Tbsp
8	6 1/4 C (35 oz)	3 C	1/2 C + 1 Tbsp
10	8 C (44 oz)	3 2/3 C	2/3 C + 1 Tbsp
12	9 1/3 C (53 oz)	4 1/2 C	3/4 C + 1 Tbsp
14	11 C (62 oz)	5 1/4 C	1 C
16	12 1/2 C (71 oz)	5 3/4 C	1 C + 2 Tbsp
18	14 C (80 oz)	6 2/3 C	1 1/4 C

Cake Mix

Mixing Instructions

It is important to follow these mixing instructions to get the best results!

- Place half of the total amount of water into the bottom of the mixing bowl. Add all of the cake mix. Mix on slow speed for 2 minutes until any lumps are gone.
- While the mixer is on the lowest setting, slowly add half of the remaining water and all of the oil. Stop mixer and scrape the sides and bottom of the bowl. Mix for 2 minutes at medium speed.
- Scrape bowl again and add remaining water while mixer is on lowest setting. Mix for 2 minutes on low.
- Scale mixture into pans. Bake in a pre-heated 325° oven until done – until cake springs back when pressed and starting to pull away from the sides of the pan. The charts on the front include approximate baking times – but every oven is different – so check it by feel – not just time.

Variations

The amounts listed for these variations is based on the amount to add to 8 cups of batter. Adjust the mix-ins according to the amount of batter you are making, and your personal tastes.

White Cakes

Confetti Cake - fold about 1 cup of sprinkles into white batter. The sprinkles soften as the cake bakes and will just add color to the cake.

Lemon Coconut - mix 3 Tbsp Lemon Icing Fruits and 1 Cup of macaroon coconut into the white cake batter.

Orange Cream – add 4 Tbsp Orange Icing Fruits and 1 Tbsp Crème Bouquet flavoring to the white cake batter.

Very Berry – add 2 Tablespoons of Strawberry Icing Fruit and 2 Tablespoons of Raspberry Icing Fruit to a white cake batter.

Pina Colada - add 3 tablespoons Pineapple Icing Fruit, 1 cup macaroon coconut and 6 drops Lorann Rum flavor to the white cake batter.

Mint Chocolate Chip - fold 1 1/2 cups mini chocolate chips, 6 drops of Lorann mint flavoring and a few drops of mint green coloring in the batter.

Italian Cream – mix 1 cup macaroon coconut, 1 1/2 cups pecan pieces and 1 Tbsp Coconut Emulsion into white cake mix batter.

Butter Pecan – add 1 Tbsp butter flavoring, 1 Tbsp pecan flavoring and 1 cup pecan pieces to the cake batter

Carrot Cake – add 2 cups finely shredded carrots, 1 cup finely chopped walnuts, 1 Tbsp vanilla, 1 Tbsp cinnamon, 1/2 tsp ground cloves, 1/2 tsp ginger, 1/2 tsp nutmeg, 1/4 tsp allspice to the cake mix batter.

Banana – add 3 Tbsp Banana Icing Fruits to the white batter.

Cherry – add 3 Tbsp Cherry Icing Fruits and 1 cup Hershey's Cherry Chips to the white batter.

Amaretto – add 1 1/2 Tbsp amaretto flavoring to the white cake mix batter.

Combination Cakes

Red Velvet – to 1/2 chocolate batter and 1/2 white cake mix batter add 1 Tablespoon white vinegar and red gel color to desired color.

Marble – place alternating scoops of white and chocolate batter into pan - swirl together.

Chocolate Cakes

Chocolate Banana - add 3 tablespoons of Banana Icing Fruit to a rich chocolate batter.

Chocolate Hazlenut – add 2 Tbsp hazelnut extract to the chocolate batter.

Chocolate Cherry – mix 4 Tbsp Cherry icing Fruits into the chocolate batter.

Chocolate Raspberry – mix 4 Tbsp Raspberry icing Fruits into chocolate cake batter.

Chocolate Toffee – mix 2 cups Heath Toffee pieces into the chocolate batter.