

Simple
Foods
COOKING

Yellow Cake Mix



INGREDIENTS:

Blanched almond flour, Brown rice flour, Organic Erythritol, Organic Tapioca flour, Organic Coconut flour, Collagen peptides, Baking powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium, Phosphate), Baking soda, Natural flavor (Vanilla), turmeric powder, Xanthan gum, Organic Stevia

Contains: Tree nuts (Almond, Coconut)

Nutrition Facts

About 12 servings per container

Serving size 1 piece (28g)

Amount Per Serving

Calories **90**

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 200mg **9%**

Total Carbohydrate 14g **5%**

Dietary Fiber 2g **7%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Sugar Alcohol 6g

Protein 8g

Vitamin D 0mcg 0%

Calcium 10mg 2%

Iron 0.7mg 4%

Potassium 40mg 0%

*The % Daily Value (DV) 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.



Package Weight:

14 oz. (397g)



YELLOW CAKE *Mix*

11.7 OUNCE

Graham Streusel Cake

1 bag Simple Foods Yellow Cake Mix

1. Mix as instructed on bag
2. Pour into 11x15 pan

Crumbs:

- 1 cup Cup-4-Cup Flour
- 1/3 cup coconut sugar
- 1/4 cup Simple Sweet
- 2 teaspoons cinnamon
- 1/3 cup coconut oil (melted) or butter

1. Mix until well blended sprinkle over cake batter
2. Bake at 350° for 20-25 minutes

Glazing:

- 1 cup Simple Foods Frosting Mix
- 1 teaspoon water
- 1/4 teaspoon pure vanilla

1. Mix together with a whisk and drizzle over partly cooled cake

Ingredients:

Blanched almond flour, Brown rice flour, Organic Erythritol, Xylitol, Organic Tapioca flour, Organic Coconut flour, Collagen peptides, Baking powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium, Phosphate), Baking soda, Natural flavor (Vanilla), turmeric powder, Xanthan gum, Organic Stevia

