

GUIDELINES FOR USING CAKE MIXES

1. Read and follow instructions on container.
2. Before starting to mix cake:
 - (a) Assemble utensils and prepare baking pans.
 - (b) Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified on container.
 - (c) If making a variation of the basic mix, weigh or measure the ingredients to be added to the basic mix.
3. Follow the instructions on the container for mixing the cake. **DO NOT UNDERMIX.** If using a beater, time the beating precisely and use the speeds indicated. If beating by hand, use a vigorous beating stroke.
4. Follow instructions on the container for baking time. Test for doneness according to Guidelines for Successful Cake Baking, Recipe No. G-G-1.
5. Cool and then frost according to Guidelines for Frosting Cakes, Recipe No. G-G-6.
6. If making a variation of a cake mix:
 - (a) Drain fruit very well before adding to the cake mix.
 - (b) Chop fruits and nuts finely.
 - (c) If fruit juice is to be substituted for part of the liquid, add the fruit juice as part of the last addition of the liquid.

REVISION