



ALMOND CREAM CAKE MIX

(454 g box)

Nutrition Facts	
Valeur nutritive	
Per 1/12 of dry mix (38 g)	
pour 1/12 de mélange en poudre (38 g)	
Calories 140	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 0.2 g	0 %
Saturated / Saturés 0 g	0 %
+ Trans / Trans 0 g	
Carbohydrate / Glucides 32 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 16 g	16 %
Protein / Protéines 2 g	
Cholesterol / Cholestérol 0 mg	
Sodium 135 mg	6 %
Potassium 20 mg	0 %
Calcium 30 mg	2 %
Iron / Fer 1 mg	6 %
*5% or less is a little, 15% or more is a lot	
*5 % ou moins c'est peu, 15% ou plus c'est beaucoup	

INGREDIENTS: UNBLEACHED FLOUR (WHEAT FLOUR BLEACHED, MALTED BARLEY FLOUR, NIACIN (VITAMIN B3), IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), SUGAR, BAKING POWDER (CORNSTARCH, SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE), NATURAL FLAVOURING, SEA SALT

CONTAINS: WHEAT

INGRÉDIENTS : FARINE NON BLANCHIE (FARINE DE BLÉ BLANCHIE, FARINE D'ORGE MALTÉE, NIACINE (VITAMINE B3), FER, MONONITRATE DE THIAMINE (VITAMINE B1), RIBOFLAVINE (VITAMINE B2), ACIDE FOLIQUE), SUCRE, POUDRE À PÂTE (FÉCULE DE MAÏS, BICARBONATE DE SODIUM, SULFATE DE SODIUM ET D'ALUMINIUM, PHOSPHATE MONOCALCIQUE), ARÔMES NATURELS, SEL MARIN

CONTAINS: BLÉ

Suggestions for ALMOND CREAM CAKE MIX



- Add a dollop of whipped cream to a slice of Almond Cream Cake and serve with fresh strawberries.
- Cut into cubes and use in a trifle.
- Bake in a 8" x 8" pan, cut into squares and use as a base for strawberry shortcake.
- Add fresh blueberries to the mix prior to baking.
- Drizzle with an almond glaze.
- Add toasted sliced almond to the batter prior to baking.
- Add orange and lemon zest to the batter prior to baking.
- Add raspberries and ricotta cheese to the batter, bake in a 9" round cake pan.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.