



# SEA SALT CARAMEL CUPCAKE & FROSTING KIT

(683 g box)

Nutrition Facts		Valeur nutritive	
Per 1/12 of dry mix (57 g)		pour 1/12 de mélange en poudre (57 g)	
<b>Calories 210</b>	<b>% Daily Value*</b>	<b>% valeur quotidienne*</b>	
<b>Fat / Lipides 0.1 g</b>	0 %		
Saturated / Saturés 0 g	0 %		
+ Trans / Trans 0 g			
<b>Carbohydrate / Glucides 53 g</b>			
Fibre / Fibres 0 g	0 %		
Sugars / Sucres 42 g	42 %		
<b>Protein / Protéines 1 g</b>			
<b>Cholesterol / Cholestérol 5 mg</b>			
<b>Sodium 220 mg</b>	10 %		
Potassium 0 mg	0 %		
Calcium 30 mg	2 %		
Iron / Fer 1 mg	6 %		
*5% or less is <b>a little</b> , 15% or more is <b>a lot</b>			
*5 % ou moins c'est <b>peu</b> , 15 % ou plus c'est <b>beaucoup</b>			

**INGREDIENTS: CUPCAKE PACKET:** BLEACHED & UNBROMATED FLOUR (WHEAT FLOUR BLEACHED, MALTED BARLEY FLOUR, NIACIN (VITAMIN B3), IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), BROWN SUGAR (CANE SUGAR, CANE SYRUPS), BAKING POWDER (CORNSTARCH, SODIUM BICARBONATE, ANHYDROUS SODIUM ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE), NATURAL FLAVOURINGS, SEA SALT, BAKING SODA (SODIUM BICARBONATE)

**FROSTING PACKET:** CONFECTIONERS' SUGAR (CONFECTIONERS' SUGAR, 3% CORN STARCH), NATURAL FLAVOURINGS, SEA SALT

**CONTAINS: WHEAT**

**INGRÉDIENTS : SACHET POUR PETITS GÂTEAUX :** FARINE BLANCHIE OU NON BROMATÉE (FARINE DE BLÉ BLANCHIE, FARINE D'ORGE MALTÉE, NIACINE (VITAMINE B3), FER, MONONITRATE DE THIAMINE (VITAMINE B1), RIBOFLAVINE (VITAMINE B2), ACIDE FOLIQUE), CASSONADE (SUCRE DE CANNE, SIROP DE CANNE À SUCRE), POUDRE À PÂTE (FÉCULE DE MAÏS, BICARBONATE DE SODIUM, SULFATE DE SODIUM ET D'ALUMINIUM ANHYDRE, PHOSPHATE MONOCALCIQUE), ARÔMES NATURELS, SEL MARIN, BICARBONATE DE SOUDE

**SACHET POUR GLAÇAGE :** SUCRE À GLACER (SUCRE À GLACER, 3 % FÉCULE DE MAÏS), ARÔMES NATURELS, SEL MARIN

**CONTIENT : BLÉ**

## Suggestions for SEA SALT CARAMEL CUPCAKE & FROSTING KIT



- Prepare as package directions and spoon batter in a 9" round pan, bake at 350°F for 25 minutes. Decorate with icing.
- Bake cupcakes as per package directions, drizzle caramel over-top of icing.
- Prepare cupcake batter according to package directions, add Skor baking bits to the batter before baking.
- Bake cupcakes according to package directions, cool, cube and make individual trifles using icing and fresh fruit in layers.
- Prepare, bake and ice cupcakes. Top icing with Skor baking bits.
- Place baked cupcakes on a round cake plate and decorate with icing as though a single cake.
- Place baked and iced cupcakes on a tiered cake plate, perfect for a wedding or bridal or baby shower.

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.