

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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Manufactured by;
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INGREDIENTS :

Sugar, Rice Flour, Corn Starch, Tapioca Flour,
Vegetable Shortening [Soy Bean & Cotton Seed
Oil], Baking Powder, Xanthan Gum, Salt, Natural
Flavors.

**GLUTEN FREE
WHITE CAKE MIX**



**ENDLESS MOUNTAIN
MUFFIN MAN**

NET WEIGHT 1 LB. [454 gr]

OLD FASHIONED YELLOW CAKE

Prepare cake batter as per directions using the
Whole Egg option. Add to the finished batter;

1 Teaspoon Lemon Zest

Gently fold the above into the **GLUTEN FREE
WHITE CAKE MIX** after batter is mixed.
REMEMBER! DO NOT OVERMIX! The batter
should be slightly lumpy. [After all, that's the way
Grandma did it!] Pour the finished batter into an
8x8 inch square pan. Bake the cake per directions
above. When cool, frost with White Icing and
sprinkle Shredded Coconut on the surface. Cut
into 2x2 inch squares. Enjoy!

Directions for use:

Yield 1, 8 Inch Cake Layer or about 12 Cupcakes.

NOTE* DO NOT OVERMIX!

1 Package **GLUTEN FREE WHITE CAKE MIX**

3 Whole Eggs or 5 Egg Whites

$\frac{3}{4}$ to 1 Cup Water or Milk

$\frac{1}{4}$ Cup Vegetable Oil

Pre-heat oven to 375 Degrees F.

Grease or butter, Cake pan, or line cupcake pans.

Whisk Eggs, Water, and Oil in mixing bowl.

Stir in 1 Package [1 LB.]

GLUTEN FREE WHITE CAKE MIX

Pour batter in pans and smooth out with a spatula..

Bake, 20- 28 Minutes until slightly firm to touch.

WEDDING BELLS WHITE CAKE

Prepare cake batter as per directions using the Egg
White option. Add to the finished batter;

1 Teaspoon Almond Extract.

Gently fold the above into the **GLUTEN FREE
WHITE CAKE MIX** after batter is mixed.

REMEMBER! DO NOT OVERMIX! The batter
should be slightly lumpy. [After all, that's the way
Grandma did it!] Pour the finished batter into an
8x8 inch square pan. Bake the cake per directions
above. When cool, frost with Boiled Icing. Great
with Iced Green Tea or Lemonade.

NOTE: This **GLUTEN FREE WHITE CAKE MIX** is
only a base to which you will add additional liquid
and solid ingredients. Consequently the Nutritional
Analysis will vary based on the additional
ingredients you chose to incorporate.

We certify that these statements are true and
accurate to the best of our knowledge and ability.
Contains Soy products