DIY Cake Kit Ingredients - Australian Made

sponge cake decorated with icing, fondant icing and other confectionaries.

THE CONTENTS OF YOUR KIT WILL BE INDICATED BY THE BOXES TICKED BELOW

YOUR CHOSEN CAKE MIX				
Vanilla Cake Mix: Sugar, wheaten flour, rising agents, preservative 202,500, 541, emulsifiers E471, E472b, E477: Whey powder, dairy, soy, gum 415 Contains Gluten & Dairy. Nut Free Manufactured on the same line as an egg product	Gluten Free Mud Cake Mix: Gluten Free Flours (Rice Flou Potato Starch, Tapioca Starch, Starch, (Maize Flour), Cocoa 10%, Modified Tapioca Starch (1412), Raising Agents (500, Thickeners (412, 415), Fibre Flavours, Salt. Gluten free, of free, egg free, nut free, soy	ir, h, Maize Powder h 575), Natural lairy	Free Flours (M Rice Flour, Ta Vegetable Pal 500, 575), Em Tapioca Starc 415), Fibre, N	/anilla Cake Mix: Gluten Maize Flour, Maize Starch, pioca Starch), Sugar, Im Oil, Raising Agents (450, nulsifier (475, 433), Modified h (1412), Thickeners (412, atural Flavour. Gluten free, g free, nut free, soy free
PRODUCTS MAY CONTAIN WHEATEN DAIR	Y, EGGS AND/OR NUTS	WHEATEN, D	OAIRY, EGG AN	ID NUT FREE PRODUCTS
Mini M n M's: Sugar, milk solids, covegetable fat antioxidant 309, emu sugar, wheat flour, thickener 1401 120,160a, 100,163,141. Glazing Age Made on equipment that processe peanuts and tree nuts. Liquorice Bullets: Liquorice (60%): Wheat Flour, molasses, treacle, sug	Isifiers soy lecithin 476, from corn, colours 171, ent 903, spirulina powder es products containing Wheat Glucose Syrup.	Cock	our ingredients oa Powder Na g Mixture: Car dant Icing: Sur	ee bottle for individual s. atural: 100% Cocoa Powder. ne sugar, tapioca starch gar, glucose, confectionery elatine, 471 mono &
vegetable oil, liquorice extract (1%) 471, salt. Dark Chocolate (40%) Sug emulsifiers (Soy Lecithin, 476) Milk agents (553, 904, 1400) Made on e products containing peanuts and t Twirl: Full cream milk, sugar, coco- solids, emulsifiers (soy lecithin, 476 contains solids 27%, milk solids 28), natural flavour, emulsifier gar, cocoa mass, cocoa butter, solids, flavour, glazing quipment that processes ree nuts.	digl 260 E11 proc proc whe	ycerides, 435 p , potassium so 0, E122, E124, duct contains ducts, no milk eaten product	polysorbate 60, food acid orbate 202. Colourings: E102, E127, E132, E133, E155 This no seafood, no nuts, no egg or, no soybean and no s. This product is a facility that also processes
Chocolate Icing: Sugar, glucose, veg food acid 202, Colourings: E155, E1 total milk solids, no-fat emulsifiers	33, E123, cocoa powder,	mal		alls): sugar, maize starch, cose, natural colours (153, agent 904.
Chocolate Flavoured Cream Wafer Vegetable Fat (hydrogenated Cocor Cocoa Powder. No Fat Milk Solids. & Natural Chocolate Flavour. Salt]. W Cornflour, cocoa powder, Natural C Lecithin). Vegetable Fat (Hydrogena Raising Agent (500)]	nut Oil). Wheat Cornflour. Emulsifier (Soy Lecithin), afer [Wheat flour, Wheat Colour (150a). Emulsifier (soy	colo glaz	-	4
PRODUCTS - INGREDIENTS FOUND ON PAC	CKAGING Maltesers Curly Wurly	Choc Chi	p Cookies Popcorn	Microwave Popcorn

STORE YOUR KIT BELOW 25°C IN A DRY PLACE OUT OF DIRECT SUNLIGHT

Sold by Cake 2 The Rescue - Manufactured by Cake Baking Solutions: 8 Veronica Drive Tallai QLD 4213 AUSTRALIA

DID YOU ORDER A GLUTEN FREE CAKE MIX?

PLEASE READ THIS IMPORTANT INFORMATION

Using our gluten free cake mix for GLUTEN FREE ONLY

- 1) Add BOTH bags of GLUTEN FREE Cake Mix to the bowl
- 2) ADD the same quantities of eggs milk and butter detailed on the Cake Kit Recipe Card (You Don't Need Double)
- 3) IF your chosen design has eye's which are made from M n M's you will have been supplied with fondant to substitute the eyes. Simply hand roll 2 small balls of fondant to replace the M n M's

Using our gluten free cake mix for DAIRY FREE or DAIRY FREE & GLUTEN FREE

- 1) Add Both bags of GLUTEN FREE Cake Mix to the bowl (you DO NOT need to double the eggs milk and butter quantities)
- 2) Substitute the BUTTER for a DAIRY FREE Spread eg Nuttelex
- 3) Substitute the MILK for a Dairy Free milk eg Rice Milk
- 4) When making the icing substitute the BUTTER and Milk as per steps 2 and 3 You may find you do not need the milk as Dairy Free Spreads tend to be softer.
- 5) IF your chose design has eye's which are made from M n M's you will have been supplied with fondant to substitute the eyes. Simply hand roll 2 small balls of fondant to replace the M n M's

WE ONLY RECOMMEND USING "Yes You Can Egg Replacer"
USE OF ANY OTHER EGG REPLACEMENT OPTION IS AT THE CUSTOMERS OWN RISK

For any further questions please text or call us on 0438 01 02 04 or email hello@cake2therescue.com.au

Nutritional content is dependent on design chosen and quantity of contents used.

VANILLA CAKE MIX – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1560kJ (373Cal)	
Protein	9.1g	
Fat, Total	6.4g	
- Saturated	2.9g	
Carbohydrate	81.2g	
- Sugars	45.9g	
Dietary Fibre	1.8g	
Sodium	678mg	

CHOCOLATE CAKE MIX – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1560kJ (373Cal)	
Protein	9.1g	
Fat, Total	6.4g	
- Saturated	2.9g	
Carbohydrate	81.2g	
- Sugars	45.9g	
Dietary Fibre	1.8g	
Sodium	678mg	

FONDANT ICING – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1610kJ	
Protein	0.5g	
Fat, Total	4.3g	
- Saturated	2.1g	
Carbohydrate	83.5g	
- Sugars	74.2gg	
Sodium	45mg	

ICING MIXTURE – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1694kJ	
Protein	0g	
Fat, Total	0g	
- Saturated	0g	
Carbohydrate	99.6g	
- Sugars	99.6g	
Sodium	12mg	

CHOCOLATE ICING – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1819kJ	
Protein	2.02g	
Fat, Total	11.64g	
- Saturated	11.2g	
Carbohydrate	78.2g	
- Sugars	71.9g	
Sodium	46.3mg	

COCOA POWDER NATURAL – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1530kJ	
Protein	25.4g	
Fat, Total	11.0g	
- Saturated	6.0g	
Carbohydrate	27.5g	
- Sugars	2.2g	
Sodium	6mg	

BROWN SUGAR - Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1650kJ (373Cal)	
Protein	0.2g	
Fat, Total	Og	
- Saturated	0g	
Carbohydrate	96.8g	
- Sugars	96.8g	
Sodium	21mg	

RAINBOW SPRINKLES – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1620kJ	
Protein	9.1g	
Fat, Total	6.4g	
- Saturated	2.9g	
Carbohydrate	96.0g	
- Sugars	66.2g	
Sodium	5mg	

CHOCOLATE FLAVOURED Nutritional Panel	CREAM WAFERS
Average Quantities	Average Per 100g
Energy	2080kJ
Protein	4.0g
Fat, Total	24.1g
- Saturated	22.9g
Carbohydrate	64.5g
- Sugars	34.9g
Dietary Fibre	2.6g
Sodium	110mg

LIQUORISE BULLETS – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1690kJ	
Protein	4.0g	
Fat, Total	14.0g	
- Saturated	8.0g	
Carbohydrate	83.0g	
- Sugars	45.0g	
Sodium	78mg	

MINI MnM'S - Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	2050kJ	
Protein	4.6g	
Fat, Total	20.9g	
- Saturated	13.2g	
Carbohydrate	68.8g	
- Sugars	64.5g	
Sodium	678mg	

TWIRL – Nutritional Panel	
Average Quantities	Average Per 100g
Energy	2260kJ (373Cal)
Protein.	7.9g
Fat, Total	31.4g
- Saturated	19.8g
Carbohydrate	56.5g
- Sugars	55.2g
Sodium	77mg

SILVER CACHOUS BALLS – Nutritional Panel	
Average Quantities	Average Per 100g
Energy	1675kJ
Protein	0.1g
Fat, Total	0.02g
- Saturated	0.0g
Carbohydrate	93.7g
- Sugars	73.3g
Dietary fibre	0.0g
Sodium	15.39mg

CHOCOLATE CHIP COOKIES – Nutritional Panel		
Average Quantities	Average Per 100g	
Energy	1920kJ	
Protein	4.3g	
Fat, Total	20.6g	
 Saturated 	12.7g	
Carbohydrate	63.2g	
- Sugars	33.2g	
Dietary Fibre	1.3g	
Sodium	90mg	