

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC White Cake Mix	2½ lb	5 lb
Water	2 cups (16 oz)	1 qt (2 lb)
Matcha Powder	2 Tbsp	1/4 cup (1 oz)
Egg Whites	2 (2 oz)	4 (4 oz)
Vegetable Oil	1/4 cup (1.75 oz)	1/2 cup (3.5 oz)

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add matcha powder, egg whites, and oil. Add White Cake Mix.
3. Blend on low speed* for 2 minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 2 more minutes.
6. Scale into greased or paper-lined pan.
7. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half sheet pan	3 lb 11 oz	300°F 20 - 25 minutes	350°F 30 - 35 minutes	2
Full sheet pan	7 lb 5 oz	300°F 20 - 25 minutes	350°F 30 - 35 minutes	1
Standard muffin	#20 scoop (1.7 oz)	300°F 13 - 17 minutes	350°F 15 - 20 minutes	69

072125-EH

Baking time may vary depending on the oven and oven load.