



COMBINE:

- 1 stick melted butter (½ cup)
- 2 eggs
- ¼ cup water

Add Pound Cake Mix and stir to blend. Pour into loaf pan.

Bake at 350 degrees for 50-55 minutes, or until toothpick inserted in center comes out clean. Remove from oven. Cool 10 minutes before removing from pan. Cool completely before slicing.

Remarkable Bread Knife!



R136 6" Bread Knife



Nutrition Facts

Serving Size 40 grams (40g)
Servings Per Container 10

Amount Per Serving		Calories from Fat 0	
Calories	150	% Daily Value*	
Total Fat	0g	0%	
Saturated Fat	0g	0%	
Trans Fat	0g		
Cholesterol	0mg	0%	
Sodium	10mg	0%	
Total Carbohydrate	35g	12%	
Dietary Fiber	<1g	2%	
Sugars	18g		
Protein	2g	4%	
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	6%

INGREDIENTS: Unbleached Wheat Flour (Enriched Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Cornstarch, Monocalcium Phosphate), Salt, Natural Flavor.

CONTAINS WHEAT
This product is made on equipment that also makes products containing eggs, milk, soy and tree nuts.



Recipes for other uses
for your Quick Mix at
www.RadaQuickMixRecipes.com

TRADITIONAL BUTTER POUND CAKE

Item # Q933
Net Wt. 14 oz (397 g)