

Hungry Harry's™ Yellow Cake

<https://hungryharrys.com/pages/hhyellowcake>

Our yellow cake mix is 100% free of the top 14 food allergens - and the best yellow cake you'll ever have in your life!

Prep Time: 5 minutes

Cook Time: 30 minutes

Total Time: 35 minutes

Yield: (1) 9" x 13" cake or (2) 8" x 8" cakes, or 18 cupcakes

Ingredients

1 package Hungry Harry's Yellow Cake Mix

2 eggs or egg replacers

1/2 cup oil of choice

1 cup milk of choice

Notes: If using an oil that's solid at cool temperatures, like coconut oil, ensure the oil is completely melted before beginning this recipe.

Rice bran oil will give a lighter cake and is recommended for cupcakes, while coconut or vegetable oil will help provide structure for a cake batter poured into a mold.)

How To

Preheat your oven to 360° F.

Mix the Hungry Harry's Yellow Cake Mix with the eggs, oil, and milk, until well combined.

Pour the yellow cake batter into your mold of choice - besides making great sheet cakes, Hungry Harry's Yellow Cake Mix works well for cupcakes, loaf pans, and tiered cakes!

Bake the cake for 25 minutes, depending on the size of your cake pan, until an inserted skewer or knife comes out clean.

Cool completely before slicing and topping with, well, whatever you want!

Check out our recipes page for our favorite ways to use Hungry Harry's Yellow Cake Mix.