



# **FUNNEL CAKE MIX**

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## **SWEET SWIRLS OF FUN!**

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## SOUTHERN-CRAFTED GOODNESS SINCE 1812

For over 200 years, House-Autry® has continued to improve upon the simple philosophy: "Make it easy, make it good, and keep them coming back for more." In fact, our original millstones still grind kernels of white and yellow corn to produce the highest quality milled corn-based products in the market today.

## EVERYTHING YOU NEED FOR PERFECT, CONSISTENT FUNNEL CAKES

House-Autry Funnel Cake Mix is a complete blend of flour, self-rising ingredients, and flavorings. All you add is water! Use less labor and fewer ingredients with our easy-to-use mix, and get great-tasting funnel cakes that fry up perfectly every time.

- Light, fluffy texture
- Less oil absorption
- Save time and labor while reducing waste

Known as the ultimate fair snack, funnel cakes are great for a multitude of other applications as well! Try them in place of cake in Strawberry Shortcake, as a decadent breakfast replacement for pancakes or waffles, or use the mix to batter a variety of sweet treats for deep-frying.

Try House-Autry Funnel Cake Mix today! You can't go wrong!



### HOUSE-AUTRY FUNNEL CAKE MIX 530

#### With House-Autry, it's all in the bag!

It's a complete mix of flour, self-rising ingredients, and flavorings. All you need to add is water. You'll use less labor and can reduce ingredient inventories.

#### Ordering Information:

Case Dimensions: 18" x 7.5" x 7.75"  
 Cube Dimensions: 0.6l  
 UPC: 73484-20530  
 Pallet Pack: 10 cases per row-7 rows high  
 Case Pack: 6/5# pouches  
 Shelf Life: 180 days (Stored Properly)

#### Ingredients:

Enriched wheat flour (flour, niacin, thiamine mononitrate, riboflavin, folic acid), sugar, soy flour, dextrose, sodium acid pyrophosphate, salt, sodium bicarbonate, artificial flavoring, partially hydrogenated soybean oil, corn syrup solids, guar gum, sodium caseinate, mono- and diglycerides.

#### Directions for Use:

1. Preheat oil to 400°F.
2. Mix 5 pounds of Funnel Cake Mix with 45 ounces of water until batter is smooth.
3. Pour mixture into a cup or pitcher with a spout.
4. Pour mixture into hot oil using a swirling, circular motion.
5. Cook 30 seconds per side or until golden brown.
6. Remove from oil and sprinkle with powdered sugar.

#### Nutrition Facts

Serving Size: 3 Tbsp. (27g)  
 Servings Per Container: about 84

**Amount Per Serving**  
**Calories 100**      **Calories from Fat 0**

**% Daily Value\***

<b>Total Fat</b> 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	0%
<b>Cholesterol</b> 10mg	4%
<b>Sodium</b> 910mg	38%
<b>Total Carbohydrate</b> 21g	7%
Dietary Fiber 0g	0%
Sugars 7g	
<b>Protein</b> 2g	

Vitamin A 0%      •      Vitamin C 0%  
 Calcium 0%      •      Iron 8%

\* Percent Daily Values (DV) are based on a 2,000-calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carb.		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4



### GET IN TOUCH!

We would love to hear from you. Reach our Customer Service department by calling 800.849.0802. Our hours are Monday through Thursday, 8 a.m. to 5 p.m. ET, and Friday, 8 a.m. to noon ET.

House-Autry Headquarters, 7000 US-301, Four Oaks, NC 27524