

## Confetti Cake

### Coyote Brand CCX Cake Blend in Confetti Cake

Coyote Brand CCX Cake Blend was specially formulated to be used in a wide range of cake batters. This unique blend of gums creates a more uniform cell structure and encourages an even distribution and suspension of ingredients. Coyote Brand CCX Cake Blend can also be used in your own cake recipes.

Coyote Brand CCX Cake Blend contains cellulose gel, cellulose gum, and xanthan. This product can be used in all cake formulas from the densest chocolate to the lightest angel food. The delicate balance of gums increases rise and creates more uniform products.

**Increases  
Batter  
Volume**

**Suspends  
Particles**

**Promotes  
Uniform  
Cell Structure**

Ingredients	%
Sugar, granulated	30.00
Flour, all purpose	22.00
Buttermilk	21.25
Egg whites	11.00
Butter, unsalted	8.75
Rainbow sprinkles	5.25
Vanilla extract	0.50
Baking powder	0.50
Coyote Brand CCX Cake Blend	0.25
Baking soda	0.25
Salt	0.25

Nutrition Facts	
Serving Size 100g	
Calories	278
Fat	7.2g
Saturated fat	4.5g
Cholesterol	20mg
Sodium	215mg
Total Carbohydrate	49g
Dietary fiber	1g
Sugar	33g
Protein	4g
Calcium	52mg
Potassium	128mg

### Procedure

1. Dry blend the all purpose flour, baking powder, Coyote Brand CCX Cake Blend, baking soda and salt.
2. Cream together the unsalted butter and the granulated sugar. Slowly add the eggs and vanilla, mixing on low until smooth.
3. Starting and ending with the dry ingredients, alternate adding the dry ingredients and the buttermilk. Scrape down the sides of the mixing bowl after each addition. Mix until batter is smooth.
4. Fold in the rainbow sprinkles.
5. Portion the batter into greased cake pans.
6. Bake in a preheated 350 °F oven until top is golden and cake is set.

Gums are Good.

