



Red Velvet Cake

Brilliant red velvet cake layers, stacked four high, are spread with deep chocolate truffle filling, then filled and frosted with tangy cream cheese icing.

Red Velvet Cake

Ingredients

Ingredients: Sugar, Cream Cheese [pasteurized milk & cream, lactic acid, salt, cheese cultures], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Greek Yogurt Flavored Drops [sugar, palm kernel oil, nonfat dry milk, Greek yogurt powder (nonfat milk solids, cultures, lactic acid, natural flavor), lactic acid, soy lecithin, natural flavor], Water, Buttermilk [cultured milk, salt, sodium citrate], Soybean Oil, Butter [cream, lactic acid], Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Palm Oil, Maltitol, Protein Blend [potato starch, tapioca syrup solids, non-animal whey protein, xanthan gum, silicon dioxide], Chocolate [sugar, unsweetened chocolate (processed with alkali), cocoa butter, milk fat, soy lecithin, vanilla], Vinegar, Modified Corn Starch, Cocoa [processed with alkali], Salt, Nonpareil [sugar, corn starch, carnauba wax], Evaporated Milk [milk, vitamin D3], Glucose, Natural Madagascar Vanilla, Baking Soda, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Coffee, Coconut Oil, Carmine, Sunflower Lecithin.

Contains: Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Whole Cake:Under Refrigeration: 8 ? 10 Hours Or Overnight. Defrosting a Whole Cake At Room Temperature is Not Recommended Due To the Delicate Nature of Cream Cheese Icing. If You?ve Underestimated Your Level of Business And Need To Defrost Frozen Product Quickly | It?s Better To Defrost a Â¼ Or Â½ Cake | Slices Separated | Under Refrigeration.Plated Slices: Under Refrigeration: 6 HoursRoom Temperature: 30 MinutesCan Be Served Refrigerated Or At Room Temperature But Should Be Kept Refrigerated Because of the High Proportion of Cream Cheese In the Icing. Good Hold On Dessert Tray?Should Be Rotated Hourly.



Nutrition Facts

Servings Per Container 14

Serving Size (269g/9.5oz)

Amount per serving

Calories 1050

% Daily Value*

Total Fat 63g **81%**

Saturated Fat 28g **140%**

Trans Fat 1g

Cholesterol 85mg **28%**

Sodium 720mg **31%**

Total Carbohydrates 116g **42%**

Dietary Fiber 2g **7%**

Total Sugars 75g

Includes 68g Added Sugars **136%**

Protein 10g

Vitamin D 1mcg 6%

Calcium 178mg 15%

Iron 2mg 10%

Potassium 282mg 6%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shelf Life

Holds Best When Kept Covered In Cooler | Away From the Door And From Foods With Strong Odors.Frozen: 18 MonthsUnder Refrigeration: 5 Days (Must Be Covered)Room Temperature: 2 - 3 Hours

Updated 4/23/2024

NO ARTIFICIAL TRANS FAT. Any trans fat in this product is naturally occurring in the pure dairy products we use, such as milk, butter and cream cheese.

