



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	160	Calories from Fat 15
% Daily Value*		
Total Fat	2g	3%
Saturated Fat	1.5g	7%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	10mg	0%
Total Carbohydrate	33g	11%
Dietary Fiber	<1g	2%
Sugars	18g	
Protein	2g	4%
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet.

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

CONTAINS WHEAT and TREE NUTS

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



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

TOASTED COCONUT POUND CAKE

Item # Q932

Net Wt. 14 oz (397 g)