**Golden Yellow Cake Mix**

Makes One Layer or 12 Cupcakes

1 pkg. JIFFY Golden Yellow Cake Mix
1 egg
1/2 cup cold water

Preheat oven to 350°. Grease pan generously and dust with flour.

**BLEND** cake mix, egg and water for 30 seconds.

**BEAT** 3 – 4 minutes at medium speed. (Hand mix, beat 300 strokes.)

**BAKE**
- 8" round pan: 25 – 30 minutes
- 9" round pan: 20 – 25 minutes
- 8" square pan: 20 – 25 minutes
- Cupcakes: fill cups 1/2 full, bake 15 – 20 minutes.

Cake is done if it springs back when pressed lightly in center.

Cool 10 minutes, remove from pan.

**HIGH ALTITUDES** (above 3,500 ft.) Stir 1-1/2 tablespoons flour into mix. Add 1-1/2 tablespoons more water and mix as directed. Increase baking temperature to 375°.

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**Pumpkin Cake**

12 Servings

1 pkg. JIFFY Golden Yellow Cake Mix
1/2 cup water
2 Tbsp. instant vanilla pudding mix
2 tsp. pumpkin pie spice
1 egg

Preheat oven to 350°. Grease an 8" square pan. Mix Golden Yellow Cake Mix, spices, pudding and pie spice. Add egg, water and pumpkin. Mix on medium speed for 4 minutes. Pour into prepared pan and bake for 30 – 40 minutes, until toothpick inserted in center comes out clean. Serve warm. Delicious with whipped topping.

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**Nutrition Facts**

Serving Size 1/5 pkg. (51g/1.8 oz.)
Servings Per Container 5

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>Mix</th>
<th>Baked</th>
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<tbody>
<tr>
<td>Calories</td>
<td>210</td>
<td>220</td>
</tr>
<tr>
<td>Calories from Fat</td>
<td>40</td>
<td>50</td>
</tr>
<tr>
<td>% Daily Value**</td>
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<tr>
<td>Total Fat</td>
<td>4.5g*</td>
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</tr>
<tr>
<td>Saturated Fat</td>
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<td>6%</td>
</tr>
<tr>
<td>Trans Fat</td>
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<tr>
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<tr>
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<tr>
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<tr>
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<tr>
<td>Sugars</td>
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<tr>
<td>Protein</td>
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**Vitamin A** 0%
**Vitamin C** 0%
**Calcium** 0%
**Iron** 6%
**Thiamin** 10%
**Riboflavin** 8%
**Niacin** 10%
**Folate** 8%

*Amount in Mix
**Percent Daily Values 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 Carbohydrate 300g 375g
Dietary Fiber 25g 30g

*Made in the USA

Recipes at: www.jiffymix.com