

2 BOXED Grocery Store CHOCOLATE CAKE Mixes



TESTED in a HIGH ALTITUDE Kitchen @ 8,750'



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We conducted a high-altitude baking experiment at 8,750 feet, comparing two boxed cake mixes: one from **Betty Crocker** containing corn syrup and one from **Pillsbury** without it. Betty Crocker's instructions suggested adding 1/4 cup flour and increasing water by 1/4 cup for high altitude baking, whereas Pillsbury provided no such guidance.

We decided to add 1/3 cup of 11.7% all-purpose flour to both and baked them at 325°F until an internal temperature of 210°F was reached.

Taste tests revealed a preference for the flavor of the Betty Crocker cake. However, the Pillsbury cake excelled in appearance, with a more professional sponge, fewer holes, and a better crust, making it ideal for decorative purposes due to its stable consistency. For future experiments, we plan to enhance the Pillsbury mix with a combination of 1/3 cup flour and cocoa, aiming for an optimal flavor balance. As an Amazon Associate, I earn from qualifying purchases

