



POUND CAKE USING EGG WHITE AND EGG FLAVOR

| <u>Ingredients</u> | <u>Grams</u> | <u>%</u> |
|---|--------------|------------|
| Sugar | 174.6 | 42.5 |
| Flour, Cake | 156.0 | 38.0 |
| Nonfat Milk, Powdered | 14.4 | 3.5 |
| Salt | 4.5 | 1.1 |
| Baking Soda | 0.84 | 0.2 |
| Baking Powder | 0.84 | 0.2 |
| Henningsen Egg White Type P-110 (#407) | 6.2 | 1.5 |
| Henningsen Egg Yolk Type Y-1-FF (#145) | 8.2 | 2.0 |
| HJM Foods Egg Flavor #680733 | 3.3 | 0.8 |
| Cake Mix 96 Loders & Croklaan | 41.0 | 10.0 |
| Vanilla, Powdered | <u>0.84</u> | <u>0.2</u> |
| | 410.72 | 100.0 |

Directions:

1. Add 108.6 ml water and softened Cake Mix 96 to dry ingredients. Cream for 3 minutes on medium speed.
2. Add 40.2 ml water and cream for 3 minutes on medium speed.
3. Add 40.8 ml water and cream for 2 minutes on low speed.
4. Measure specific gravity (0.65 approximately).
5. Pour 450 to 500 grams in loaf pan and bake 40-45 minutes until done in 350° oven.

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