



#### DISPLAY CONDITIONS

Room temperature



#### CATEGORY

Industry



#### FINISHED PRODUCT

Pound cake

## DOROTHY POUND CAKE

### OVERVIEW

Our industrial recipes should be seen as general basic recipes and as inspiration. There always needs to be unique recipe settings and adjustments just for your conditions and depending on what kind of application you are going to manufacture. Our team of technical experts will help you with implementation and recipe adjustments on site. Contact us for more information.

### INGREDIENTS

**Group 1**

Ingredient	KG	%
Egg	0.410	21.60
Water	0.090	4.70
Vegetable oil	0.300	15.80
Sugar	0.430	22.70
Skim milk powder	0.015	0.80
Glycose	0.030	1.60
<b><u>Aromatic Colco</u></b>	0.015	0.80
<b><u>Aromatic Dorothy</u></b>	0.060	3.20
<b><u>Aromatic GL 24 Special</u></b>	0.037	2.00
Salt	0.005	0.30
Wheat flour	0.410	21.60
Baking powder	0.020	1.06
Wheat starch	0.070	3.69
<b><u>Aromatic Orange Flavour</u></b>	0.002	0.11
<b><u>Aromatic Aropro Butter</u></b>	0.002	0.11
<b>Total Weight:</b>	<b>1.896</b>	

**METHOD**

1. Mixing time on slow speed: 2 minutes.
2. Mixing time on medium speed: 3 minutes.
3. Volume weight, V=83
4. aW = 0,870
5. Baking temperature: 175°C
6. Baking time: 57 minutes.