



CATEGORY

Industry



FINISHED PRODUCT

Pound cake

CLASSIC POUND CAKE

OVERVIEW

Basic pound cake recipe enhancing softness and freshness.

INGREDIENTS

Group 1

Ingredient	KG	%
Egg	0.670	18.81
Water	0.160	4.49
Vegetable oil	0.580	16.28
Aromatic GL 16	0.139	3.95
Sugar	0.820	23.02
Skim milk powder	0.040	1.12
Glucose	0.060	1.68
Aromatic Colco	0.015	0.42
Aromatic Dorothy	0.120	3.37
Wheat flour	0.850	23.86
Wheat starch	0.140	3.93
Aromatic Baking Powder	0.025	0.70
Salt	0.010	0.28
Aromatic Vanilla Extra Flavour	0.020	0.06

Total Weight: 3.649

METHOD

1. Add all ingredients (all-in-one) and mix at slow speed for 2-3 minutes and at medium speed the same time.
2. Bake in oven at 175 degrees for approximately 60 minutes.

Mixing time slow speed: 2-3 min

Mixing time medium speed: 2-3 min

Volume weight - baked good: 830 g/l

Baking temperature: 175°C

Baking time: 60 min