

## Yellow Layer Cake



### Nutrition Content per 100 g

<b>Calories</b>	360 kcal
<b>Total Fat</b>	14 g
Saturated Fat	3.5 g
Trans Fat	4 g
Cholesterol	65 mg
<b>Total Carbohydrates</b>	54 g
Dietary Fiber	1 g
Sugars	31 g
<b>Protein</b>	5 g
Calcium	59 mg
Magnesium	11 mg
Phosphorus	85 mg
Potassium	95 mg
Sodium	290 mg
Iron	2 mg
Vitamin A	76 IU
Vitamin C	0 mg

Ingredients	% Weight
Flour, cake	27.13
Sugar, granulated	27.13
Water	17.85
Egg, liquid	13.32
Shortening	11.10
<b>Skimmed milk powder</b>	2.22
Vanilla (2X)	0.55
Salt	0.55
Baking powder	0.15

### Procedure

1. Lightly cream sugar, salt, skimmed milk powder and shortening.
2. Add flour and water. Blend on low speed until smooth.
3. Add egg in three stages. Blend well.
4. Add flavor and baking powder with final egg. Mix well.
5. Bake at 190°C (375°F) for 25 minutes.