

POUND CAKE

Ingredients	Usage Level (%)
Butter, unsalted	26.67
Eggs, whole	21.25
Flour, cake	20.21
Sugar	20.00
Milk, whole	5.46
Whey permeate	5.00
Vanilla	0.87
Baking powder	0.54
Total	100.00

Procedure:

1. Cream butter (room temperature) in mixing bowl for 1 minute at medium speed.
2. Add sugar gradually, creaming for 4 minutes at medium speed.
3. Slowly add beaten eggs in 4 portions, scraping down bowl after each addition. Beat at medium speed for at least 30 seconds after each addition.
4. Combine dry ingredients (cake flour, whey permeate, baking powder) and add alternately with milk and vanilla, beginning and ending with dry ingredients.
5. Weigh out 775 g (27 oz) for each prepared pan (greased, parchment-lined 22.5 cm x 12.5 cm (9" x 5") loaf pan).
6. Bake in conventional oven at 180°C (350°F) for 55-65 minutes, or in a commercial reel oven at 148°C (300°F) for 45 minutes.



CHOCOLATE CAKE



Ingredients	Usage Level (%)
Flour, cake	30.00
Sugar	20.00
Fat (butter)	18.00
Eggs, whole	10.00
Powder chocolate	10.00
Milk	6.60
Baking powder	3.00
WPC80	2.40
Total	100.00

Procedure:

1. Cream half of sugar and butter at low speed in a mixer for 3-5 minutes.
2. Add eggs, WPC80 and milk. Mix at medium speed for 5-7 minutes.
3. Add flour and the rest of sugar and mix at medium speed for 2 minutes.
4. Pour 800 g (28 oz) of batter into standard loaf pan. Bake at 190°C (375°F) for 50 minutes.

LEMON CAKE

Cake Ingredients	Usage Level (%)
Flour, self-rising	26.87
Sugar	26.87
Butter, salted	17.91
Water	17.46
Milk, skim	8.43
Whey protein isolate	1.80
Grated lemon peel	0.55
Salt	0.11
Total	100.00

Syrup Ingredients	Usage Level (%)
Lemon juice	68.81
Sugar, powdered	31.19
Total	100.00

Procedure:

Cake (600 g (21 oz) batch size):

- Place all cake ingredients in a mixer with a paddle attachment and mix 1 minute at low speed. Scrape bowl.
- Mix 1 minute on medium speed.
- Pour batter into greased 21.6cm x 11.4cm (8½" x 4½") loaf pan.
- Bake at 180°C (350°F) for 45 minutes.
- Remove cake from oven.

Syrup (75 g (2.6 oz) batch size):

- Combine syrup ingredients and heat mixture until warm.
- Using a toothpick, poke holes in the surface of the cake.
- Pour syrup over warm cake. Let cake cool before removing from pan.



WHITE LAYER CAKE



Ingredients	Usage Level (%)
Water	34.34
Sugar	27.45
Flour, cake	22.36
Shortening	10.10
WPC80	2.00
Baking powder	1.40
Emulsifier	1.00
Salt	0.60
Vanilla	0.50
Xanthan gum	0.25
Total	100.00

Procedure:

1. Place all dry ingredients in bowl of a mixer and blend on low for 1 minute.
2. Add shortening and mix 1 minute on low and 1 minute on medium speed.
3. Add $\frac{1}{2}$ of the water mixed with vanilla and mix for 1 minute on low and 1 minute on high speed.
4. Add $\frac{1}{2}$ of remaining water and mix for 1 minute on low speed and 1 minute on high speed.
5. Add remaining water and mix for 30 seconds on low speed and 1 minute on high speed.
6. Place batter in Pam-sprayed, parchment-lined 20 cm (8") round pan and bake for 25 minutes at 190°C (375°F) in a conventional oven, or for 23 minutes at 163°C (325°F) in a convection oven.
7. Cool 10 minutes in pan, then turn out on rack to completely cool.

Formula courtesy of Wisconsin Center for Dairy Research.

PLAIN MUFFINS

Ingredients	Usage Level (%)
Flour, cake	32.45
Water	24.33
Sugar	16.22
Shortening	12.98
Egg	9.73
Baking powder	1.62
Skim milk powder	1.14
Lactose	1.14
Salt	0.39
Total	100.00

Procedure:

1. Cream shortening with sugar at low speed.
2. Sift together dry ingredients.
3. Combine egg, water and dry ingredients with shortening.
4. Mix for an additional 60 seconds.
5. Bake at 204°C (400°F) for 20 minutes.

