



CATEGORY

Industrial



FINISHED PRODUCT

Pound Cake

# CLASSIC POUND CAKE

## OVERVIEW

A basic tasty pound cake recipe enhancing softness and freshness.

## INGREDIENTS

Group 0.670

| Ingredient          | KG | %     |
|---------------------|----|-------|
| Egg                 | -  | 18.81 |
| Total Weight: 0.000 |    |       |

## Group 1

| Ingredient                    | KG    | %     |
|-------------------------------|-------|-------|
| 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  |
| <u>Aromatic Dorothy</u>       | 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 Flavor | 0.020 | 0.06  |

**Total Weight:** 2.979

## 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 the oven at 350°F 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: 350°F

Baking time: 60 min