



## DOROTHY POUND CAKE

### 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  |
| Glucose                 | 0.030 | 1.60  |
| <u>Aromatic Colco</u>   | 0.015 | 0.80  |
| <u>Aromatic Dorothy</u> | 0.060 | 3.20  |
| Aromatic GL 24 Special  | 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  |
| Aromatic Orange Flavor  | 0.002 | 0.11  |
| Aromatic Aropro Butter  | 0.002 | 0.11  |

**Total Weight:** 1.896

### 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:  $175^{\circ}\text{C}$
6. Baking time: 57 minutes.