



Yellow Layer Cake

<u>Ingredient</u>	<u>Usage Level(%)</u>
Flour, cake	26.85
Sugar	26.85
Eggs, liquid	13.20
Shortening	11.00
Water	17.65
Nonfat dry milk	2.20
Vanilla (2x)	0.55
Salt	0.55
Baking Powder	1.15
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	100.00

Procedure

1. Lightly cream sugar, salt, nonfat dry milk and shortening.
2. Add cake 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 375°F (190°C) for 25 minutes.

Developed at Dairy Products Technology Center, Cal Poly State University, San Luis Obispo.

Note: This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs.