



Pound Cake

<u>Ingredient</u>	<u>Usage Level (%)</u>
Flour, cake	27.40
Sugar	27.40
Eggs, liquid	16.00
Butter	16.00
Water	10.35
Nonfat dry milk	1.45
Vanilla (2x)	0.55
Salt	0.55
Baking powder	<u>0.30</u>
Total	100.00

Procedure

1. Lightly cream sugar, salt, nonfat dry milk and butter.
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.