

White Layer Cake



INGREDIENTS

	Usage Levels (%)
Water	34.34
Sugar	27.45
Flour, cake	22.36
Shortening	10.10
Whey protein concentrate, 80% protein (WPC 80)	2.00
Baking powder	1.40
Emulsifier	1.00
Salt	0.60
Vanilla	0.50
Xanthan gum	0.25
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	14g
Saturated Fat	3g
Trans Fat	4.5g
Cholesterol	0mg
Total Carbohydrates	55g
Dietary Fiber	1g
Sugars	33g
Protein	4g
Calcium	122mg
Magnesium	8mg
Phosphorus	65mg
Potassium	50mg
Sodium	460mg
Iron	2mg
Vitamin A	3IU
Vitamin C	0mg

PREPARATION

1. Place all dry ingredients in bowl of a mixer and blend on low speed for 1 minute.
2. Add shortening and mix 1 minute on low speed and 1 minute on medium speed.
3. Add half of the water mixed with vanilla and mix for 1 minute on low speed and 1 minute on high speed.
4. Add half 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 a parchment-lined 20 cm (8") round pan treated with a non-stick spray 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.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.