

# Yellow Cake (50% egg replacement)



## INGREDIENTS

	Usage Levels (%)
Flour, cake	29.17
Sugar, granulated	24.96
Water	18.79
Shortening, all-purpose	13.12
Egg, fresh, whole	7.24
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>2.83</b>
<b>Skimmed milk powder</b>	<b>1.40</b>
Vanilla extract	1.20
Baking powder	0.69
Salt, granulated	0.60
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	350kcal
<b>Total Fat</b>	15g
Saturated Fat	3.5g
Trans Fat	3.5g
Cholesterol	30mg
<b>Total Carbohydrates</b>	51g
Dietary Fiber	1g
Sugars	28g
<b>Protein</b>	4g
Sodium	330mg

## PREPARATION

1. **Mix shortening and sugar for 1 minute on low.**
2. **Add WPC 34, skimmed milk powder, water, vanilla and whole egg and mix 2 minutes on low.**
3. **Add cake flour, baking powder and granulated salt and mix 2 minutes on high.**
4. **Pour batter into a 20 cm (8") round pan that has been greased and lined with parchment paper.**
5. **Bake at 177°C (350°F) for 17 minutes.**

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](http://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.