

Yellow Layer Cake



INGREDIENTS


	Usage Levels (%)
Flour, cake	27.13
Sugar, granulated	27.13
Water	17.85
Egg, liquid	13.32
Shortening	11.10
Skimmed milk powder	2.22
Vanilla (2X)	0.55
Salt	0.55
Baking powder	0.15
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	14g
Saturated Fat	3.5g
Trans Fat	4g
Cholesterol	65mg
Total Carbohydrates	54g
Dietary Fiber	1g
Sugars	31g
Protein	5g
Calcium	59mg
Magnesium	11mg
Phosphorus	85mg
Potassium	95mg
Sodium	290mg
Iron	2mg
Vitamin A	76IU
Vitamin C	0mg

PREPARATION

1. **Lightly cream sugar, salt, skimmed milk powder and shortening.**
2. **Add 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 190°C (375°F) for 25 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 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. ©2014 U.S. Dairy Export Council.