

Bakery Cream Filling



INGREDIENTS

	Usage Levels (%)
Water	64.27
Sugar	8.76
Heavy cream (36% fat)	8.11
Whey protein concentrate, 34% protein (WPC 34)	5.33
Corn starch	5.26
Butter, melted	4.38
Egg yolk solids	2.37
Vanilla	1.05
Salt	0.47
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	150kcal
Total Fat	8g
Saturated Fat	4.5g
Trans Fat	0g
Cholesterol	75mg
Total Carbohydrates	17g
Dietary Fiber	0g
Sugars	12g
Protein	3g
Calcium	52mg
Magnesium	7mg
Phosphorus	69mg
Potassium	40mg
Sodium	230mg
Iron	0mg
Vitamin A	274IU
Vitamin C	0mg

PREPARATION

1. **Blend the dry ingredients (sugar, WPC 34, corn starch, salt and egg yolk solids) together in a container.**
2. **Add a small amount of the measured water to the dry ingredients and, using a whisk, mix until a smooth paste is formed.**
3. **Heat remaining water to boiling and gradually add the paste to the water, stirring constantly.**
4. **Continue mixing and heating over medium heat, until a thick gel-like consistency develops.**
5. **Remove from heat; continue mixing while adding the cream, melted butter, and vanilla.**
6. **Cool to 7°C (45°F) and refrigerate until use.**

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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.