

Marble Cake

An all-time favorite, have a slice of this perfectly decadent and moist marble cake for a delightful teatime treat.

INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	100	18.12
Corn Flour	15	2.72
Icing Sugar	100	18.12
Mono Diglyceride	1	0.18
U.S. Permeate	15	2.72
U.S. Skimmed Milk Powder	5	0.91
Baking Powder	6	1.09
Margarine, melted	100	18.12
Cocoa Powder	10	1.81
Eggs	200	36.23
Total	552	100

PREPARATION

1. Sieve cake flour, corn flour, U.S. permeate, skimmed milk powder and baking powder. Set aside.
2. Beat eggs, mono diglyceride and icing sugar until well mixed.
3. Add in the flour mixture and mix well.
4. Pour in melted margarine, mix until completely combined.
5. Transfer ¼ of the cake mixture into a separate bowl and add in cocoa powder. Mix well.
6. In a 60 x 40 cm pan, pour in white cake mixture till half of the pan height, and then pour in half of the chocolate cake.
7. Bake at 170°C for 30 to 40 minutes.

Thereafter, pour in the white cake mixture followed by the chocolate cake mixture. Stir using bamboo skewer until marble motif appears.



BENEFITS OF USING U.S. PERMEATE

- Replacement of salt for a “better-for-you” cake with lower sodium.
- Provide a more moist and softer cake texture.

TIPS

- Enjoy a more premium and richer taste experience by replacing margarine with U.S. butter.

NUTRITIONAL CONTENT

Per 100g	
Calories	340kcal
Total Fat	18g
Saturated Fat	4g
Trans Fat	3.5g
Cholesterol	135mg
Total Carbohydrates	35g
Dietary Fiber	1g
Sugars	19g
Protein	7g
Calcium	61mg
Magnesium	12mg
Phosphorus	203mg
Potassium	227mg
Sodium	340mg
Iron	3mg
Vitamin A	0IU
Vitamin C	0mg
Vitamin D	1mcg

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed by U.S. Dairy Export Council Southeast Asia.