

Lemon Pound Cake with Lactose & Whey



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Flour, cake, sifted	454.0	100.00	24.436
Butter, unsalted	363.0	79.90	19.538
Baking powder, double acting	4.5	1.00	0.2422
Lactose	90.0	19.80	4.844
Whey protein concentrate, 34% protein (WPC 34)	70.3	15.50	3.7838
Water, 18°C (65°F)	113.0	24.90	6.082
Sugar, white	363.0	79.90	19.538
Egg	363.0	79.90	19.538
Salt	13.6	2.99	0.732
Lemon juice	14.0	3.00	0.7535
Vanilla, liquid 2X	9.5	2.00	0.51132
Total		100.00	100.00

NUTRITIONAL CONTENT

Per 100g

Calories	390kcal
Total Fat	19g
Saturated Fat	11g
Trans Fat	0.5g
Cholesterol	135mg
Total Carbohydrates	49g
Dietary Fiber	0g
Sugars	28g
Protein	6g
Calcium	61mg
Magnesium	9mg
Phosphorus	63mg
Potassium	55mg
Sodium	390mg
Iron	2mg
Vitamin A	646IU
Vitamin C	0mg

PREPARATION

- In a bowl of a mixer fitted with a paddle attachment, whip together flour, butter, baking powder, lactose, WPC 34 and water until light and fluffy. It will look stiff for a while but smooth out after about 5 minutes of mixing.**
- In a separate bowl of a mixer fitted with a whip attachment, whip eggs, salt and sugar together until thick and light yellow in color.**
- Add the vanilla and lemon juice, to the flour mixture and incorporate.**
- Add a small portion of the egg mixture to the flour mixture and mix quickly.**
- Remove the bowl containing the cake flour mixture from the mixer. Add the egg mixture to the flour mixture in three portions, folding in by hand.**
- Add batter to prepared pans no more that 3/4's full.**
- Place in 174°C (345°F) oven and bake 15 minutes, then turn oven down to 163°C (325°F) until tester comes out clean.**
- Dust top of cake with no-melt powdered sugar if desired.**
- Cool before packaging.**

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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. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.