



REDUCED-FAT POUND CAKE

INGREDIENTS	%	Baker's %
Flour, cake	24.0	100.0
Daritek™ DMX , demineralized whey protein concentrate	2.0	10.0
Salt	0.0	3.0
Baking Powder, double-acting	0.0	2.0
Sugar	29.0	120.0
Whole Egg, liquid	11.0	45.0
Water	2.0	10.0
Vanilla	0.0	1.0
Shortening	12.0	50.0
Water	7.0	30.5
Water	8.0	35.0

PROCEDURE

1. Mix first five ingredients on low speed in a Hobart mixer for 1 minute to blend dry ingredients.
2. Add whole egg, water, vanilla and shortening to dry ingredients. Mix on low for 1 minute then on medium speed for 3 minutes.
3. Add water. Mix on low for 1 minute, then on medium speed for 2 minutes.
4. Add water. Mix on low speed for 3 minutes.
5. Bake in loaf pan for 55 minutes at 360°F.

BENEFITS

Daritek DMX provides good emulsion stability and gel structure aiding in good cake structure and volume, plus provides a clean dairy flavor due to its reduced minerals content. **Daritek DMX** contains lactose, a reducing sugar that participates in the Maillard reaction, adding color and flavor to the pound cake. It also helps retain moisture providing a moist and tender cake over time.