

Coffee Cake



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	31.50
Sugar, brown	23.00
Water	20.00
Butter	11.00
Egg	7.50
Nuts, chopped	4.00
Skimmed milk powder (SMP)	2.00
Baking powder	0.55
Salt	0.20
Baking soda	0.20
Cinnamon	0.05
Total	100.00

BENEFITS OF USING U.S. DAIRY

SMP

- Delivers delicious flavor
- Increases structural strength
- Enhances taste, uniform grain structure and volume
- Adds to the sensory perception of moistness
- Contributes to Maillard reaction and adds desirable baked-brown color

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (90g)
Servings Per Container

Amount Per Serving	Calories from Fat 100
Calories 290	% Daily Value*

Total Fat 11g	17%
Saturated Fat 3g	16%
Cholesterol 50mg	17%
Sodium 330mg	14%
Total Carbohydrate 45g	15%
Dietary Fiber 0g	0%
Sugars 26g	

Protein 4g	
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Vitamin A 2%	Vitamin C 0%
Calcium 10%	Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories 2,000	2,500
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Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

PREPARATION

1. **Combine flour, brown sugar and salt. Cut into shortening and mix until crumbly; set aside 1/4 cup crumb mixture.**
2. **Mix cake flour and baking powder. Set aside.**
3. **Add baking powder and baking soda to remaining crumb mixture. Add cinnamon, buttermilk and egg; mix well.**
4. **Spread batter into a greased 20 x 20 x 5 cm (8 x 8 x 2") baking pan.**
5. **Stir together reserved crumbs and nuts; sprinkle on batter.**
6. **Bake in a 177°C (350°F) oven for 30-35 minutes or until a toothpick inserted near the center comes out clean.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in 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 specifications needs. Developed at the Dairy Products Technology Center, California Polytechnic State University. ©2015 U.S. Dairy Export Council.