

High-Protein Chocolate Cake



INGREDIENTS

	Usage Levels (%)
Sugar	29.0
Flour	26.0
Water	26.0
Oil, vegetable	11.0
Cocoa powder	5.0
Whey protein concentrate (WPC) or whey protein isolate (WPI)	1.5
Baking soda	0.5
Vanilla extract	0.5
Salt	0.3
Baking powder	0.1
Cream of tartar	0.1
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	340kcal
Total Fat	13g
Saturated Fat	1.5g
Trans Fat	0g
Cholesterol	0mg
Total Carbohydrates	55g
Dietary Fiber	3g
Sugars	31g
Protein	5g
Calcium	30mg
Magnesium	35mg
Phosphorus	75mg
Potassium	135mg
Sodium	290mg
Iron	2mg
Vitamin A	2IU
Vitamin C	0mg

PREPARATION

1. **Blend flour, sugar, cocoa powder, WPC or WPI, leavening agents, vanilla extract, salt, and cream of tartar together.**
2. **Add water to the dry blend and mix for 2 minutes.**
3. **Add oil and mix for additional 2 minutes.**
4. **Place in a cake pan and bake at 163°C (325°F) for 40 minutes or until done.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for 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 specification needs. Developed by James Farrell. ©2014 U.S. Dairy Export Council.