

# Pound Cake

Moist and decadent, this classic pound cake is a versatile dessert. Enjoy it as it is or drizzle with honey and serve with berries for added goodness.

## INGREDIENTS

	Quantity (g)	Usage Level
Cake Flour	228.3	22.8
Corn Flour	34.3	3.4
Icing Sugar	228.4	22.8
Mono-Diglycerides	2.1	0.2
<b>U.S. Permeate</b>	<b>34.2</b>	<b>3.4</b>
<b>U.S. Skimmed Milk Powder</b>	<b>11.4</b>	<b>1.1</b>
Baking Powder	13.7	1.4
Eggs	228.4	22.8
Margarine	219.2	21.9
<b>Total</b>	<b>1000</b>	<b>100</b>

## PREPARATION

1. Combine all dry ingredients together in a mixing bowl.
2. Add in eggs and mix at low speed for 1 minute followed by 4 minutes at high speed.
3. Add in melted margarine and continue to mix at medium speed for another 30 seconds.
4. Pour batter into the baking tin.
5. Bake at 170°C (top and bottom) for 40 minutes.



## 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.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	431kcal
<b>Total Fat</b>	22.6g
Saturated Fat	13.1g
Trans Fat	0g
Cholesterol	77.9g
<b>Total Carbohydrates</b>	50.8g
Dietary Fiber	0.5g
Sugars	26.7g
<b>Protein</b>	6.1g
Calcium	61.1mg
Magnesium	12.9mg
Phosphorus	247mg
Potassium	171mg
Sodium	486mg
Iron	0.8mg
Vitamin A	103IU
Vitamin C	0mg

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](http://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)  
[www.linkedin.com/company/ThinkUSAdairy](https://www.linkedin.com/company/ThinkUSAdairy)

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.