Pound Cake with SMP

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 (50g)
Servings Per Container

Amount Per Serving
Calories 172
% Daily Value*
Total Fat 2g 11%
Saturated Fat 0.5g 2%
Cholesterol 5mg 1%
Sodium 200mg 8%
Total Carbohydrate 25g 8%
Dietary Fiber 0g 0%
Sugars 14g
Protein 2g
Vitamin A 0%  
Vitamin C 0%
Calcium 2%  
Iron 6%

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

Total Fat
Saturated Fat
Cholesterol
Sodium
Total Carbohydrate
Dietary Fiber
Calories per gram:
Fat 9  \ Carbohydrate 4  \ Protein 4

INGREDIENTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Usage Levels (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour, cake</td>
<td>54.55</td>
</tr>
<tr>
<td>Sugar</td>
<td>25.28</td>
</tr>
<tr>
<td>Butter</td>
<td>14.59</td>
</tr>
<tr>
<td>Eggs, liquid</td>
<td>1.89</td>
</tr>
<tr>
<td>Water</td>
<td>1.19</td>
</tr>
<tr>
<td>Skimmed milk powder (SMP)</td>
<td>0.95</td>
</tr>
<tr>
<td>Vanilla extract</td>
<td>0.85</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
</tr>
<tr>
<td>Baking powder</td>
<td>0.70</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>100.00</strong></td>
</tr>
</tbody>
</table>

PREPARATION

1. Lightly cream sugar, salt, nonfat dry milk and butter. Add water and blend well.
3. Add egg to butter mixture in three stages. Blend on low speed until smooth.
4. Add vanilla. Mix well.
5. Gradually add flour mixture to butter mixture, beating on low until just combined.
6. Bake at 190°C (375°F) for 25 minutes.

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

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.