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Chocolate Cake

featuring Eggstend 300

Formula	% by Weight
Granulated White Sugar	26.71
Vegetable Shortening	8.59
Salt	.72
Double Acting Baking Powder	.95
High Temp Skim Milk Powder	1.91
Baking Soda	.13
Emulsifier	.38
Dutched Cocoa (<i>sifted</i>)	3.82
Cake Flour	19.09
Eggstend 300	1.55
Water	4.65
Water	13.36
Water	11.45
Vanilla	.48
Liquid Whole Egg	4.30
Liquid Egg Whites	1.91
Total	100.00

Procedure

- Dry blend the first ten ingredients in a hobart type mixer for several minutes
- Add the 1st stage water and mix for 1 minute on low. Scrape, continue to mix on medium-low for 3 minutes.
- In a separate container, with a wire whisk gently blend all of the remaining ingredients.
- Add 1/2 of the remaining ingredients to the mixer and blend for 2 minutes on low. Scrape.
- Slowly add remaining ingredients while blending on low. Scrape, continue mixing for 2 minutes on medium-low.
- Desired temperature batter = 22°C Desired specific gravity = 0.900 - 0.950
- Place in lightly greased 9" round pans and bake at 360°F for 24 - 30 minutes.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Version # 2.0

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Cake Flour	19.09
Water	13.36
Water	11.45
Vanilla	.48
Liquid Whole Egg	8.59
Liquid Egg Whites	3.82
Total	100.00

Procedure

- Dry blend the first nine ingredients in a hobart type mixer for several minutes
- Add the 1st stage water and mix for 1 minute on low. Scrape, continue to mix on medium-low for 3 minutes.
- In a separate container, with a wire whisk gently blend all of the remaining ingredients.
- Add 1/2 of the remaining ingredients to the mixer and blend for 2 minutes on low. Scrape.
- Slowly add remaining ingredients while blending on low. Scrape, continue mixing for 2 minutes on medium-low.
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