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# Pound Cake

*featuring Eggstend 300*

| Formula                  | % by Weight   |
|--------------------------|---------------|
| Sugar                    | 25.00         |
| Butter                   | 25.00         |
| <b>Liquid Whole Eggs</b> | <b>3.42</b>   |
| All Purpose Flour        | 25.00         |
| Baking Powder            | 0.40          |
| Salt                     | 0.34          |
| <b>Eggstend 300</b>      | <b>2.57</b>   |
| <b>Water</b>             | <b>7.71</b>   |
| Vanilla or Lemon         | 0.26          |
| Water                    | 10.30         |
| <b>Total</b>             | <b>100.00</b> |

## Procedure

- Cream room temperature butter and sugar on medium-low in a Hobart type mixer for 3 minutes.
- In a separate container whisk flour, salt, baking powder and **Eggstend 300** together.
- While continuing to mix on low slowly add half of the dry blend to the mixer. Mix for 1 minutes on low. Scrape edges
- While continuing to mix on low slowly add half of the flavour and water. Mix for 1 minute on low.
- Add the remaining dry blend and water-flavour in the same way as described above.
- Pour batter into a standard loaf pan (8-1/2" x 4-1/2" x 2-3/4").
- Bake at 350°F for 50 minutes or until golden brown.

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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# Pound Cake

*Control*

| Formula                            | % by Weight   |
|------------------------------------|---------------|
| Sugar                              | 25.00         |
| Butter ( <i>room temperature</i> ) | 25.00         |
| <b>Liquid Whole Eggs</b>           | <b>13.70</b>  |
| All Purpose Flour                  | 25.00         |
| Baking Powder                      | 0.40          |
| Salt                               | 0.34          |
| Vanilla or Lemon                   | 0.26          |
| Water                              | 10.30         |
| <b>Total</b>                       | <b>100.00</b> |

## Procedure

- Cream room temperature butter and sugar on medium-low in a Hobart type mixer for 3 minutes.
- Add the eggs and continue mixing on low for 2 minutes. Scrape edges.
- In a separate container whisk flour, salt and baking powder together.
- While continuing to mix on low slowly add the dry blend to the mixer. Mix for 2 minutes on low. Scrape edges
- While continuing to mix on low slowly add flavour and water. Mix for 2 minute on low.
- Pour batter into a standard loaf pan (8-1/2" x 4-1/2" x 2-3/4").
- Bake at 350°F for 50 minutes or until golden brown.

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