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Pound Cake

featuring **Eggstend® 300**

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

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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Pound Cake

Control

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

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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