

# Buttery Pound Cake



## INGREDIENTS

	Usage Levels (%)
<b>Butter, unsalted</b>	<b>26.67</b>
Egg, whole	21.25
Flour, cake	20.21
Sugar	20.00
<b>Milk, whole</b>	<b>5.46</b>
<b>Whey permeate</b>	<b>5.00</b>
Vanilla	0.87
Baking powder	0.54
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	400kcal
<b>Total Fat</b>	26g
Saturated Fat	15g
Trans Fat	0.5g
Cholesterol	160mg
<b>Total Carbohydrates</b>	44g
Dietary Fiber	0g
Sugars	22g
<b>Protein</b>	5g
Calcium	43mg
Magnesium	5mg
Phosphorus	43mg
Potassium	40mg
Sodium	95mg
Iron	2mg
Vitamin A	854IU
Vitamin C	0mg

## PREPARATION

1. **Cream butter (room temperature) in mixing bowl for 1 minute at medium speed.**
2. **Add sugar gradually, creaming for 4 minutes at medium speed.**
3. **Slowly add beaten eggs in four portions, scraping down bowl after each addition. Beat at medium speed for at least 30 seconds after each addition.**
4. **Combine dry ingredients (cake flour, whey permeate, baking powder) and add alternately with milk and vanilla, beginning and ending with dry ingredients.**
5. **Weigh out 775 g (27 oz) for each prepared pan (greased, parchment-lined 22.5 x 12.5 cm (9 x 5") loaf pan).**
6. **Bake in conventional oven at 177°C (350°F) for 55-65 minutes, or in a commercial reel oven at 148°C (300°F) for 45 minutes.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.