

Coffee Cake



INGREDIENTS

| | Usage Levels (%) |
|----------------------------------|------------------|
| Flour, all-purpose | 31.50 |
| Sugar, brown | 23.00 |
| Water | 20.00 |
| Butter | 11.00 |
| Egg | 7.50 |
| Nuts, chopped | 4.00 |
| Skimmed milk powder (SMP) | 2.00 |
| Baking powder | 0.55 |
| Salt | 0.20 |
| Baking soda | 0.20 |
| Cinnamon | 0.05 |
| Total | 100.00 |

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 (90g)
Servings Per Container

| Amount Per Serving | Calories from Fat 100 |
|--------------------|-----------------------|
| Calories 290 | % Daily Value* |

| | |
|-------------------------------|------------|
| Total Fat 11g | 17% |
| Saturated Fat 3g | 16% |
| Cholesterol 50mg | 17% |
| Sodium 330mg | 14% |
| Total Carbohydrate 45g | 15% |
| Dietary Fiber 0g | 0% |
| Sugars 26g | |
| Protein 4g | |

| | |
|--------------|--------------|
| Vitamin A 2% | Vitamin C 0% |
| Calcium 10% | Iron 10% |

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

| | Calories 2,000 | 2,500 |
|--|----------------|-------|
|--|----------------|-------|

| | | |
|--------------------|-------------------|---------|
| Total Fat | Less than 65g | 80g |
| Saturated Fat | Less than 20g | 25g |
| Cholesterol | Less than 300mg | 300mg |
| Sodium | Less than 2,400mg | 2,400mg |
| Total Carbohydrate | 300g | 375g |
| Dietary Fiber | 25g | 30g |

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

PREPARATION

1. **Combine flour, brown sugar and salt. Cut into shortening and mix until crumbly; set aside 1/4 cup crumb mixture.**
2. **Mix cake flour and baking powder. Set aside.**
3. **Add baking powder and baking soda to remaining crumb mixture. Add cinnamon, buttermilk and egg; mix well.**
4. **Spread batter into a greased 20 x 20 x 5 cm (8 x 8 x 2") baking pan.**
5. **Stir together reserved crumbs and nuts; sprinkle on batter.**
6. **Bake in a 177°C (350°F) oven for 30-35 minutes or until a toothpick inserted near the center comes out clean.**

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](https://twitter.com/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.