

Pound Cake with SMP



INGREDIENTS

	Usage Levels (%)
Flour, cake	54.55
Sugar	25.28
Butter	14.59
Eggs, liquid	1.89
Water	1.19
Skimmed milk powder (SMP)	0.95
Vanilla extract	0.85
Salt	
Baking powder	0.70
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 (50g)		Servings Per Container	
Amount Per Serving		Calories from Fat 70	
Calories 170		% Daily Value*	
Total Fat 7g			11%
Saturated Fat 4.5g			22%
Cholesterol 50mg			17%
Sodium 200mg			9%
Total Carbohydrate 25g			8%
Dietary Fiber 0g			0%
Sugars 14g			
Protein 2g			
Vitamin A 6%	•	Vitamin C 0%	
Calcium 2%	•	Iron 6%	

*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. **Lightly cream sugar, salt, nonfat dry milk and butter. Add water and blend well.**
2. **Mix cake flour and baking powder. Set aside.**
3. **Add egg to butter mixture in three stages. Blend on low speed until smooth.**
4. **Add vanilla. Mix well.**
5. **Gradually add flour mixture to butter mixture, beating on low until just combined.**
6. **Bake at 190°C (375°F) for 25 minutes.**

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.