

Chocolate Cake



INGREDIENTS

	Usage Levels (%)
Flour, cake	30.0
Sugar	20.0
Butter	18.0
Eggs, whole	10.0
Chocolate, powdered	10.0
Milk, fresh	6.60
Baking powder	3.0
Whey protein concentrate, 80% protein (WPC 80)	2.40
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	370kcal
Total Fat	18g
Saturated Fat	11g
Trans Fat	0g
Cholesterol	85mg
Total Carbohydrates	51g
Dietary Fiber	4g
Sugars	21g
Protein	8g
Calcium	227mg
Magnesium	60mg
Phosphorus	180mg
Potassium	210mg
Sodium	440mg
Iron	4mg
Vitamin A	520IU
Vitamin C	0mg

PREPARATION

1. **Cream half of sugar and butter at low speed in a mixer for 3-5 minutes.**
2. **Add eggs, WPC 80 and milk. Mix at medium speed for 5-7 minutes.**
3. **Add flour and the rest of the sugar and mix at medium speed for 2 minutes.**
4. **Pour 800 g (28 oz) of batter into a standard loaf pan. Bake at 190°C (375°F) for 50 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for 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 specification needs. Developed by USDEC South America office.. ©2014 U.S. Dairy Export Council.