

# Lapis Surabaya



## INGREDIENTS

	Usage Levels (%)
<b>VIV butterfat*</b>	<b>24.80</b>
Sugar	16.50
Egg, yolk	16.30
Egg, fresh	13.60
Flour, cake (medium)	11.20
Water	11.20
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>2.40</b>
<b>Lactose</b>	<b>2.10</b>
Quick 75 (stabilizer)	1.90
Chocolate paste	as needed
<b>Total</b>	<b>100.00</b>

\*VIV butterfat is a form of anhydrous milkfat (AMF, butteroil). VIV butterfat can be replaced with fresh butter by slightly decreasing the amount of water in the recipe.

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	460kcal
<b>Total Fat</b>	34g
Saturated Fat	21g
Trans Fat	0.5g
Cholesterol	350mg
<b>Total Carbohydrates</b>	35g
Dietary Fiber	2g
Sugars	22g
<b>Protein</b>	8g
Calcium	74mg
Magnesium	13mg
Phosphorus	93mg
Potassium	65mg
Sodium	45mg
Iron	2mg
Vitamin A	1169IU
Vitamin C	0mg

## PREPARATION

1. **Shuffle VIV butterfat until proofed.**
2. **Mix eggs, egg yolk, sugar and Quick 75, then add flour.**
3. **Mix at high speed for about 6 minutes (until dough is proofed).**
4. **Thoroughly mix shuffled VIV butterfat with egg dough at low speed.**
5. **Divide dough into three baking pans, 25 x 23 cm x 3 cm (10 x 9 x 11/4"); two are for the yellow layers and one is for the brown.**
6. **Food coloring, if needed, can be added to the yellow dough.**
7. **Add chocolate paste as needed for the brown dough, then mix thoroughly.**
8. **Put dough into a baking pan, greased with Carlo or another type of release agent.**
9. **Bake at 180°C (350°F) for about 20 minutes.**
10. **After cakes have cooled, arrange into yellow-brown-yellow layers with a layer of jam between each layer.**

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](http://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 SE Asia office. ©2014 U.S. Dairy Export Council.