

Lemon Cake



INGREDIENTS

	Usage Levels (%)
Cake	100.00
Flour, self-rising	26.87
Sugar	26.87
Butter, salted	17.91
Water	17.46
Milk, skimmed	8.43
Whey protein isolate (WPI)	1.80
Lemon peel, grated	0.55
Salt	0.11
Syrup	100.00
Lemon juice	68.81
Sugar, powdered	31.19

NUTRITIONAL CONTENT

Per 100g	
Calories	360kcal
Total Fat	15g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	40mg
Total Carbohydrates	53g
Dietary Fiber	1g
Sugars	32g
Protein	5g
Calcium	112mg
Magnesium	7mg
Phosphorus	180mg
Potassium	60mg
Sodium	510mg
Iron	1mg
Vitamin A	485IU
Vitamin C	4mg


PREPARATION

Cake (600 g (21.2 oz) batch size)

1. **Place all cake ingredients in a mixer with a paddle attachment and mix 1 minute at low speed. Scrape bowl.**
2. **Mix 1 minute on medium speed.**
3. **Pour batter into greased 21.6 x 11.4 cm (8.5 x 4.5") loaf pan.**
4. **Bake at 177°C (350°F) for 45 minutes.**
5. **Remove cake from oven.**

Syrup (75 g (2.6 oz) batch size)

1. **Combine syrup ingredients and heat mixture until warm.**
2. **Using a toothpick, poke holes in the surface of the cake.**
3. **Pour syrup over warm cake. Let cake cool before**

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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 by Davisco Foods International, Inc. ©2014 U.S. Dairy Export Council.