

Lemon Cream Cheese Bundtlet



INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
Cheese, cream	535.2	231.3	19.060
Sugar, baker's special	454.0	196.0	16.170
Whey protein concentrate, 80% protein (WPC 80)	454.0	196.0	16.170
Sugar, powdered	353.8	152.9	12.600
Flour, cake, sifted	231.3	100.0	8.230
Butter, unsalted	204.0	88.2	7.260
Shortening, high-ratio cake	204.0	88.2	7.260
Lemon juice	136.0	58.8	4.84
Water, 15°C (60°F)	136.0	58.8	4.840
Sour cream	90.0	39.2	3.200
Lactose	45.0	19.6	1.600
Egg, white, powdered	27.0	11.7	0.961
Vanilla, liquid bourbon Madagascar	22.6	9.8	0.800
Lemon extract	13.6	5.8	0.484
Lemon peel, grated fine	10.0	3.1 (1/2 amount if semi-dried available)	0.350
Baking powder	9.0	3.9	0.320
Salt	4.5	1.9	0.160
Total			100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	390kcal
Total Fat	21g
Saturated Fat	10g
Trans Fat	2.5g
Cholesterol	50mg
Total Carbohydrates	38g
Dietary Fiber	0g
Sugars	31g
Protein	15g
Calcium	164mg
Magnesium	25mg
Phosphorus	71mg
Potassium	125mg
Sodium	190mg
Iron	1mg
Vitamin A	443IU
Vitamin C	3mg

PREPARATION


- In the bowl of a mixer fitted with a paddle attachment, add shortening, sugar, powdered sugar, cream cheese and butter.**
- Mix on medium speed for 5 minutes.**
- Into a 2-quart container, add the powdered egg**
- white, lemon juice, lemon extract, lemon peel, water, sour cream and vanilla. Mix with an immersion blender until smooth.**
- Set aside, to be added in two portions alternating with the flour ingredients into the sugar/butter mixture, starting with the flour.**

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PREPARATION

(continues)

5. **Blend together the flour, WPC 80, lactose, salt and baking powder and sift three times.**
6. **Add 1/2 of the flour mixture first into the butter/sugar batter, mixing on medium low speed until incorporated, stop and scrape bowl especially at the bottom.**
7. **Then add 1/2 of the liquid mixture from step #3. Mix until incorporated. Repeat once more the flour addition and then the remaining liquid.**
8. **Mix for 1 minute on medium speed, scraping down the sides once in the middle of the mix. (Do not forget to stop timer when scraping and restart timer when mixing resumes).**
9. **Prepare pan by brushing with clarified butter or spraying pan release spray and then dusting completely with sugar. Make sure that no surface is left un-coated.**
10. **Pour batter into prepared bullet pans, filling 7/8 full.**
11. **Bake in 163-165°C (325-330°F) oven until wooden skewer tests clean when inserted into the heaviest portion of the bundtlet.**
12. **Bring to room temperature before packaging.**

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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 the International School of Baking. ©2014 U.S. Dairy Export Council.