



Egg free Cup cake

Benefits of our products

Nutrilac® BK 7676 is a highly functional milk protein developed to provide excellent cake structure. Can be used to replace egg components in cake batters.

Nutrilac® BK 1530 is a highly functional milk protein. Can be used to replace egg components in cake batters.

Key features

- › Egg free
- › Excellent structure
- › Easy handling

Formulation

Ingredients	Grams	%
Sugar	600	27,80
Cake flour	550	25,48
Water	450	20,85
Vegetable oil	400	18,53
Corn starch	50	2,32
Nutrilac® BK 7676	40	1,85
Monopals 120	20	0,93
Nutrilac® BK 1530	15	0,70
Salt	12	0,56
Vanilla IFF	10	0,46
SAPP 4	6	0,28
Sodium Bicarbonate	4	0,19
Beta-carotene	1	0,05
	2158	100,00



Procedure

- › Mix all ingredients for 1 minute at low speed using spatula
- › Mix for 4 minutes at med. speed
- › Scale 45g in cup cakes
- › Bake in deck oven at 185° for approx. 23 minutes
- › Cool and pack