

## Recipe

# Egg free marple cake



## Benefits of our ingredients

**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.

## Key features

- Egg free
- Excellent structure
- Easy handling

## Formulation

Ingredients	Grams	%
<b>Step 1</b>		
Cake flour	480	24,83
Sugar	480	24,83
Veg. oil	375	19,39
Water 1	367,5	19,01
<b>Nutrilac BK 7676</b>	60	3,10
Wheat starch	60	3,10
Glycerol	37,5	1,94
Monopals 120	22,5	1,16
Baking powder	21	1,08
SMP	15	0,78
Salt	7,5	0,39
Vanilla IFF	7,5	0,39
	1933,5	100,00
<b>Step 2</b>		
Ingredients	Grams	%
Cacao	90	50
Water 2	90	50
	180	100,00

## Procedure

- Mix all ingredients (step 1) with a spartula for 1 minute at low speed.
- Scrape the bowl
- Mix 5 minutes at med. speed.
- Take 1200 g out of the white dough and mix it with the ingredients from step 2.
- Mix for 30 sec. at low speed and mix for 30 sec. at med. speed.
- Scale 400 g in paper covered pound cakes tin. (Remember to do it in layers – brown/white/brown)
- Bake for approx. 41 minutes in deck oven (185° C top and bottom).
- Cool 1 hour and pack.

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