

INGREDIENTS

	Bakers (%)	Usage Levels (%)
Flour, white, cake, enriched, sifted	506.54	33.77
Sugar, granulated	416.10	27.74
Water	225.00	15.00
Shortening, all-purpose	150.00	10.00
Whey protein concentrate, 80% protein (WPC 80)	75.00	5.00
Alkalized Dutch cocoa powder R 10/12	60.00	4.00
Corn syrup, 42 DE	33.90	2.26
Vanilla extract	9.81	0.65
Black alkalized cocoa powder 12%	6.03	0.40
Baking powder, double acting	6.00	0.40
Soy lecithin	5.69	0.38
Baking soda	4.28	0.29
Salt	1.67	0.11
Total		100.00

NUTRITIONAL CONTENT

Per 100g

Calories	390kcal
Total Fat	11g
Saturated Fat	2.5g
Trans Fat	3g
Cholesterol	5mg
Total Carbohydrates	68g
Dietary Fiber	2g
Sugars	31g
Protein	7g
Calcium	66mg
Magnesium	31mg
Phosphorus	75mg
Potassium	180mg
Sodium	170mg
Iron	2mg
Vitamin A	6IU
Vitamin C	0mg

PREPARATION

- 1. Dissolve WPC 80 in water, mix for 5 minutes.
- 2. Mix sugar, salt, black cocoa and shortening. Cream well until light.
- 3. Add whey protein solution, mix in three stages until combined.
- 4. Add lecithin and vanilla to mixture, beat on low speed.

- 5. Mix flour and baking powder and sift together.
- 6. Slowly add dry ingredients. Mix on low speed for 30 seconds, then medium speed for 20 seconds.
- Pour into 40 x 23 cm (16 x 12") pan. Bake at 177°C (350°F) for 12 minutes, then turn oven down to 163°C (325°F) and cook for an additional 22 minutes.

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** 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. () <u>@ThinkUSAdairy</u>

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 Knechtel Laboratories. ©2014 U.S. Dairy Export Council.

