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White Layer Cake

featuring Prestige 275

| Formula | % by Weight |
|---|---------------|
| Vegetable Shortening (<i>emulsified</i>) | 11.30 |
| Cake Flour | 22.90 |
| White Granulated Sugar | 29.80 |
| Salt | 0.80 |
| Baking Powder | 1.00 |
| Prestige 275 | 2.20 |
| Eggstend 300 | 3.48 |
| Water - Cold (<i>1st stage</i>) (<i>from milk</i>) | 8.90 |
| Water (<i>2nd stage</i>) | 8.90 |
| Water (<i>from Eggs</i>) | 10.42 |
| Vanilla Flavour | 0.30 |
| Total | 100.00 |

Procedure

- Blend shortening and all dry ingredients together in a Hobart type mixer for 1 minute on low speed.
- While mixing on low slowly add the 1st stage water. Continue to mix for 3 minutes on low. Scrape edges.
- In a separate container, gently whisk together the 2nd stage water, eggs and vanilla.
- While mixing on low slowly add the liquid slurry to the mixer. Scrape edges.
- Continue mixing on low for 2 minutes.
- Pour into two lightly greased round cake pans.
- Pre-heat oven to 375°F and bake for 22-24 minutes or until springs back when touched.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Version # 2.0

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White Layer Cake

Control

| Formula | % by Weight |
|--|---------------|
| Vegetable Shortening (<i>emulsified</i>) | 11.30 |
| Cake Flour | 22.90 |
| White Granulated Sugar | 29.80 |
| Salt | 0.80 |
| Baking Powder | 1.00 |
| Liquid Whole Milk - Cold (<i>1st stage</i>) | 10.00 |
| Liquid Whole Milk (<i>2nd stage</i>) | 10.00 |
| Liquid Whole Eggs | 13.90 |
| Vanilla Flavour | 0.30 |
| Total | 100.00 |

Procedure

- Blend shortening and all dry ingredients together in a Hobart type mixer for 1 minute on low speed.
- While mixing on low slowly add the 1st stage milk. Continue to mix for 3 minutes on low. Scrape edges.
- In a separate container, gently whisk together the 2nd stage milk, eggs and vanilla.
- While mixing on low slowly add the liquid slurry to the mixer. Scrape edges.
- Continue mixing on low for 2 minutes.
- Pour into two lightly greased round cake pans.
- Pre-heat oven to 375°F and bake for 22-24 minutes or until springs back when touched.

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