

# Pound Cake



*Moist and decadent, this classic pound cake is a versatile dessert. Enjoy it as it is or drizzle with honey and serve with berries for added goodness.*

### **Nutrition Content Per 100g:**

**Calories** 431kcal; **Total Fat** 22.6g; **Saturated Fat** 13.1g; **Trans Fat** 0g; **Cholesterol** 77.9g; **Total Carbohydrates** 50.8g; **Dietary Fiber** 0.5g; **Sugars** 26.7g; **Protein** 6.1g; **Calcium** 61.1mg; **Magnesium** 12.9mg; **Phosphorus** 247mg; **Potassium** 171mg; **Sodium** 486mg; **Iron** 0.8mg; **Vitamin A** 103IU; **Vitamin C** 0mg

### **Benefits of Using U.S. Permeate:**

- Replacement of salt for a "better-for-you" cake with lower sodium.
- Provide a more moist and softer cake texture.

### **Ingredients:**

Cake Flour	228.3g
Corn Flour	34.3g
Icing Sugar	228.4g
Mono-Diglycerides	2.1g
<b>U.S. Permeate</b>	<b>34.2g</b>
<b>U.S. Skimmed Milk Powder</b>	<b>11.4g</b>
Baking Powder	13.g
Eggs	228.4g
Margarine	219.2g
<b>Total</b>	<b>1000g</b>

### **Preparation:**

1. Combine all dry ingredients together in a mixing bowl.
2. Add in eggs and mix at low speed for 1 minute followed by 4 minutes at high speed.
3. Add in melted margarine and continue to mix at medium speed for another 30 seconds.
4. Pour batter into the baking tin.
5. Bake at 170°C (top and bottom) for 40 minutes.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: <https://www.usdairyexcellence.org/>