

YELLOW LAYER CAKES

PRODUCTS
 Ekömül MYXT 373
 PGI FLOW
 Dosage: 1.5%

EXAMPLE FORMULATION

INGREDIENTS	DOSAGE (%)
Cake flour	24.3
Castor sugar	29.1
Skim milk powder	2.4
Baking powder	0.6
Salt	0.4
EKÖMUL MYXT 373 PGI FLOW	1.5
Shortening	8.7
Whole Egg	12.1
Water**	20.9
TOTAL	100.00

**Split into half to be added two times

PROCEDURE

1. Mix all ingredients (retain half of the water) at speed-1 for 30 seconds.
2. Increase to speed-3 and mix for 2 minutes.
3. Disengage batter from mixing bowl.
4. Mix at speed-2 and add remaining water within 1 minute.
5. Continue mixing for another 1 minute.
6. Scale to cake tin.
7. Bake at 180°C top and bottom for 40 minutes.
8. Cool at room temperature.

**FUNCTIONAL
 BENEFIT**

- Batter emulsification
- Cake batter stability
- Crumb softening

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