

GLUTEN FREE BUTTER CAKE

Products

Ekölite VITA Protein Pea 80
 Ekömul MYXT 373 PGI FLOW
 Ekömul KREM 801 GS

FORMULATION EXAMPLE

COMPOSITION	DOSAGE (%)
Unsalted butter	25.0
Corn starch	21.8
EKÖLITE VITA PROTEIN PEA 80	3.2
EKÖMUL MYXT 373 PGI FLOW*	1.5
EKÖMUL KREM 801 GS**	0.3
Sugar	16.3
Salt	0.3
Whole Eggs	23.9
Vanilla extract	0.7
Baking powder	0.3
Full cream milk	6.6
TOTAL	100.0

*Ekömul MYXT 373 PGI FLOW is a combination of MDG, PGME & SSL

**Ekömul KREM 801 GS is a combination of hydroxypropyl methylcellulose (HPMC) & xanthan gum

Functions

Ekölite VITA Protein Pea 80

- Protein Functionalities
- Nutrition

Ekömul MYXT 373 PGI FLOW

- Facilitates batter emulsification
- Fine crumb structure
- Crumb softening

Ekömul KREM 801 GS

- Imparts aeration capability
- Provides batter viscosity

PROCEDURE

1. Cream butter, sugar, **Ekömul MYXT 373 PGI FLOW**, and salt at speed 1 for 30 seconds
2. Continue at speed 2 for 3 minutes, scrap. Repeat another two times.
3. Add eggs, mix at speed 2 for 1 minute
4. Add remaining dry ingredients, including **Ekölite VITA Protein Pea 80**, mix at speed 1 for 30 seconds
5. Add milk and vanilla, mix at speed 1 for 30 seconds
6. Scale 450g into 6" cake pans
7. Bake at preheated oven at 170°C top and bottom for 50 minutes
8. Cool at room temperature

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