



## Recipe Suggestion Retail - shake and bake

**Product:** Shake and bake a pound cake, muffins or Magdalena's premix for manufactures of premix for retail

**Recipe:**

	Plain	Cocoa
Sugar	97g	90g
Cake flour	55g	55g
Native wheat starch	50g	44g
Fat powder	20g	20g
Whole egg powder	12g	12g
Low fat cocoa powder(10/12)		12g
Non-fat milk powder	8g	8g
Baking powder	5g	5g
Emulpals® 115	3g	4g
Premix	250g	250g
Premix	250g	250g
Water	150g	150g
Total	400g	400g

**Procedure:**

\* Method: All – in

\* Equipment: container 1½l.

\* Mixing condition

\*The dry ingredients are weighed, sieved and added to the container 1½. Add 150g (1½ decilitre) water in to the container 1½ and shake for 2-5 min. Fill the muffin cups or pound cake tin to approx. 2/3 level  
 Baking time for pound cake, 350-400g. Approx. 40-45 minutes at 175 °-185 °C (347 °-365 °F).

\*Baking time for muffins 60g: Approx. 20-25 minutes at 190 °-195 °C (374 °-383 °F).

\*Baking time for Magdalena's 50g: Approx. 15-20 minutes at 195-200 °C (383 °-392 °F).