

High-Ratio Cake Application

Coasun's Shortening Alternative has shown to have great functionality in batter cakes. It incorporates air well; supports cell structure during baking, and give cakes a nice even grain with a soft tender mouthfeel.

	Baker's %
Cake flour	100.00%
Cocoa powder	15.79%
Salt	2.11%
Baking powder	3.16%
Baking soda	2.11%
CoasunSA	57.89%
Sugar	131.58%
Milk #1	65.79%
Vanilla extract	5.26%
Milk #2	50.00%
Eggs	65.79%

Nutrition Facts			
Serving Size (80 g)			
Servings Per Container			
Amount	% Daily Value*		
Calories 240			
Fat 9 g	14 %		
Saturated Fat 1.5 g	8 %		
+ Trans Fat 0 g			
Cholesterol 50 mg	17 %		
Sodium 310 mg	13 %		
Carbohydrate 36 g	12 %		
Fibre 0 g	0 %		
Sugars 22 g			
Protein 3 g			
Vitamin A	2 %	Vitamin C	0 %
Calcium	4 %	Iron	10 %
*Based on a 2,000 calorie diet.			
		Calories:	
		2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated + Trans	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fibre		25 g	30 g
Calories per gram:			
Fat 9		Carbohydrate 4	Protein 4

1. Preheat oven to 335 °
2. Sift together the cake flour, cocoa powder, salt, baking powder, and baking soda and add to the mixing bowl.
3. Add the emulsified shortening to the dry ingredients and cream with the paddle for 45 seconds on low speed.
4. Scrape down the bowl and the paddle.
5. Gradually add the first quantity of milk alternately with the sugar and mix on low speed for 2 minutes.
6. Scrape down the bowl.
7. Combine the second quantity of milk and the eggs and add in three stages, mixing for a total of 3 minutes on low speed.
8. Deposit 550g of batter per 8" cake pan, which has been sprayed and papered.
9. Bake at 335 F (168 C) in a convection oven for about 30 to 35 minutes.