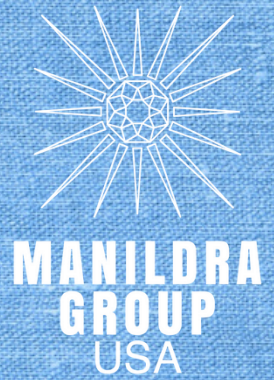




HOLIDAY POUND CAKE



Featuring GemPro Nova Wheat Protein

INGREDIENTS

- 107% Water
- 100% High-Ratio Cake Flour
- 89% Sugar, Granulated
- 20% Vegetable Oil
- 17% Cake Shortening
- 10% Dried Whole Eggs
- 10% GemPro Nova-F
- 8.5% Glycerin
- 6% Baking Powder
- 3% Cake Emulsifier
- 1% Salt
- 1% Xanthan Gum

PREP TIME

- Prep Time | 20 min
- Bake Time | 60-65 min
- Total Time | <3 hr
- Duration | <3 days

PROCEDURE

01

Blend all dry ingredients with shortening in mixing bowl with paddle for 4 min on low speed. Scrape bowl.

02

While mixing on low, slowly add oil, 50% of water and 50% of glycerin. Once added, increase to medium speed and mix for 3 min. Scrape bowl.

03

While mixing on low, slowly add remaining water and glycerin, and continue mixing on low speed for 2 min.

04

Divide batter between two greased and lined loaf pans, approximately 700 g per pan.

05

Bake at 350°F for 60-65 min until set, and let cool completely. Dust with powdered sugar or glaze.