

## Cup cake



## Recipe Suggestion

Emulpals® 116  
 Palsgaard® SSL 3426  
 Palsgaard® DMG 5611

**Product:** Cup cake, for manufacturers of premix for craft bakers

### Recipe:

	Fresh eggs		Egg powder	
	Plain	Cocoa	Plain	Cocoa
Sugar	486g	460g	427g	425g
Cake flour	442g	416g	432g	382g
Whole egg powder			65g	65g
Low fat cocoa powder (10/12%)		50g		50g
Non-fat milk powder	40g	40g	40g	40g
Native Wheat starch	10g	10g	10g	10g
Emulpals® 116	6g	8g	10g	12g
Baking powder	7g	7g	7g	7g
Palsgaard® SSL 3426	2g	2g	2g	2g
Palsgaard® DMG 5611	2g	2g	2g	2g
Salt	3g	3g	3g	3g
Xanthan gum	1g	1g	1g	1g
Premix	1000g	1000g	1000g	1000g
Premix	1000g	1000g	1000g	1000g
Liquid oil	350g	350g	350g	350g
Fresh eggs/past.eggs	300g	300g		
Water	150g	150g	400g	400g
Total	1800g	1800g	1750g	1750g

**Procedure:** \* Method: All – in

\* Equipment: Hobart A200N, 8 l bowl and a spatula

\* Stirring conditions:

\* Add all the liquid ingredients into the bowl. The dry ingredients are weighed, sieved and added to the bowl.  
 Stir all ingredients (except the oil) at slow speed for 1 min. Add the oil and then stir at medium speed for 3-8 min, depending on type of machine.  
 Batter density is measured.

Identification: Cup cake (97222301-EU-E-RS)-107

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: [Direct@palsgaard.dk](mailto:Direct@palsgaard.dk) – Fax: +45 76 82 76 83  
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Fill the muffin cups to approx. 2/3 level

\* Baking time for cup cake`s: Approx. 15-20 minutes at 175-220°C (347-428°F), depending on size and weight.

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