



# Bakery Recipe

## Pound Cake

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the chemistry behind **healthier baking**

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# Bakery Recipe – Pound Cake

Ingredients	g
Plain flour	100
Caster sugar	100
PELL™ K-Rise Baking Powder	4.6
Butter	100
Egg	100

Method
1. Pre-heat oven to 180°C
2. Grease and line a 6 inch round tin
3. Set up a food mixer with a k-beater attachment
4. In the mixer bowl, cream butter and sugar together for 3 minutes on a medium speed
5. Scrape down the side of the bowl, then mix for a further 3 minutes on a medium speed until light and fluffy
6. Add egg gradually while mixing for 1 minute on a slow speed
7. Sieve flour and baking powder into the bowl gradually while mixing for 1 minute on a slow speed
8. Scrape down the side of the bowl then mix for a further 3 minutes on a slow speed until fully combined
9. Deposit 330g of batter into the lined and greased round tin
10. Bake for 25 minutes or until golden brown

PELL™ K-Rise Baking Powder is just one of our world-leading leavening agents. If you're interested in learning more about our extensive range, please contact: [technical@kudosblends.com](mailto:technical@kudosblends.com)

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