



## Recommended Formula

### Pound Cakes and Muffins

With PentaCake 6300, 16% oil

The "default" formula for soft long lasting pound cakes and muffins.

Put the following ingredients into the mixer bowl and whip at high speed for 3 minutes:

- **Sugar - 24.5%**
- **Eggs - 15%**

Add the following ingredients and whip at high speed for 5 minutes:

- **Cold water - 14%**
- **Glycerol (glycerin) - 2%**
- **Invert sugar\* - 1%**
- **Flavorings - as required**
- **Sorbic acid - 0.18%**  
or **potassium sorbate - 0.24%**
- **Flour (standard) - 24%**
- **PentaCake 6300 - 3.2%**

Add the following item and whip at high speed for 2 minutes:

- **Liquid oil - 16%**

Bake at 160°C-170°C.

\*Invert sugar: 74.6% sugar, 25% water, 0.4% citric acid, 15 minutes cooking, chilling.

For chocolate cake version, add about 3% cocoa powder, on the account of the flour. Optional: liquid caramel color - up to 0.5%, on the account of the sugar.

Formula Version: P3606V1002132529

**i** % = Kg per 100  
Kg total batter



Disclaimer: Any recipe, advice or technological assistance related to the implementation of the PentaCake is given by Pentaor or its representatives as a gratuitous general advice for further trials to be done by the bakery. There is no guarantee for the shelf life period of the final cakes. It is the responsibility of the bakery to ensure the conformity of the products and the formulas to the laws, regulations and patents in force in the countries where they may be implemented.