

Pound Cake

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Butter or margarine	8 oz	225 g	8 oz	225 g	8 oz	225 g
Sugar	8 oz	225 g	8 oz	225 g	5.5 oz	160 g
Permeate	-	-	-	-	4.5 oz	125 g
Eggs	8 oz	225 g	4 oz	110 g	8 oz	225 g
Whey Protein Concentrate 80% (WPC 80)	-	-	0.5 oz	15 g	-	-
Water	-	-	3.5 oz	100 g	-	-
Cake flour	8 oz	225 g	8 oz	225 g	8 oz	225 g
Salt	½ tsp	5 g	½ tsp	5 g	-	-
Vanilla	2 tsp	10 g	2 tsp	10 g	2 tsp	10 g
Grated lemon peel	1 tsp	4 g	1 tsp	4 g	1 tsp	4 g

Preparation:

1. Cream butter and sugar until light.
2. Add salt and flavorings.
3. Alternately blend in eggs and cake flour.
4. Scrape bowl thoroughly and blend.
5. Bake at 350°F (175°C) until center is cooked.

Type of substitution	Eggs	Sugar	Savings
WPC 80 for half the eggs	Replace 115g (4 oz) egg with 15g (1/2 oz) WPC 80 and 100 g (3.5 oz) added water.		14 ¢ per recipe
Permeate for half the sugar		Replace 65g of sugar with 125g permeate. Eliminate salt from formula.	No cost savings but altered texture.

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water.