



LACTALIS CANADA  
TECHNICAL CENTRE  
65 Bathurst Street, London, ON  
N6B 1N8 CANADA  
Tel: 1 519-640-7022  
Toll Free: 1 877-891-0811

Website: [lactalisingredients.ca](http://lactalisingredients.ca)  
Email: [ingredientsinfo@ca.lactalis.com](mailto:ingredientsinfo@ca.lactalis.com)

# White Layer Cake

featuring **Prestige® 275**

<b>Formula</b>	<b>% by Weight</b>
Vegetable Shortening (emulsified)	11.30
Cake Flour	22.90
White Granulated Sugar	29.80
Salt	0.80
Baking Powder	1.00
<b>Prestige® 275</b>	<b>2.20</b>
<b>Eggstend® 300</b>	<b>3.48</b>
Water - Cold (1st stage) (from milk)	<b>8.90</b>
Water (2nd stage)	8.90
Water (from Eggs)	<b>10.42</b>
Vanilla Flavour	0.30
<b>Total</b>	<b>100.00</b>

## Procedure

- Blend shortening and all dry ingredients together in a Hobart type mixer for 1 minute on low speed.
- While mixing on low slowly add the 1st stage water. Continue to mix for 3 minutes on low. Scrape edges.
- In a separate container, gently whisk together the 2nd stage water, eggs and vanilla.
- While mixing on low slowly add the liquid slurry to the mixer. Scrape edges.
- Continue mixing on low for 2 minutes.
- Pour into two lightly greased round cake pans.
- Pre-heat oven to 375°F and bake for 22-24 minutes or until springs back when touched.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

**BULLETIN # 14**  
**Version # 2.0**

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



LACTALIS CANADA  
TECHNICAL CENTRE  
65 Bathurst Street, London, ON  
N6B 1N8 CANADA  
Tel: 1 519-640-7022  
Toll Free: 1 877-891-0811

Website: [lactalisingredients.ca](http://lactalisingredients.ca)  
Email: [ingredientsinfo@ca.lactalis.com](mailto:ingredientsinfo@ca.lactalis.com)

# White Layer Cake

Control

Formula	% by Weight
Vegetable Shortening (emulsified)	11.30
Cake Flour	22.90
White Granulated Sugar	29.80
Salt	0.80
Baking Powder	1.00
Liquid Whole Milk - Cold (1st stage)	10.00
<i>Liquid Whole Milk (2nd stage) Liquid</i>	10.00
<i>Whole Eggs Vanilla Flavour</i>	13.90
	0.30
<b>Total</b>	<b>100.00</b>

## Procedure

- Blend shortening and all dry ingredients together in a Hobart type mixer for 1 minute on low speed.
- While mixing on low slowly add the 1st stage milk. Continue to mix for 3 minutes on low. Scrape edges.
- In a separate container, gently whisk together the 2nd stage milk, eggs and vanilla.
- While mixing on low slowly add the liquid slurry to the mixer. Scrape edges.
- Continue mixing on low for 2 minutes.
- Pour into two lightly greased round cake pans.
- Pre-heat oven to 375°F and bake for 22-24 minutes or until springs back when touched.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.