



DEVIL'S FOOD LAYER CAKE

INGREDIENTS	%	Baker's %
Sucrose	23.0	121.1
Flour, cake	19.0	100.0
Emulsified Shortening	12.0	63.2
Cocoa, Dutch, 10-12% fat	5.0	26.3
Nutrimix® 500 , milk replacer	3.0	15.8
Whole Egg, dry	5.0	26.3
Baking Powder	1.25	6.6
Baking Soda	0.5	2.6
Salt	1.0	5.3
Vanilla	0.25	1.3
Water	30.0	157.9

PROCEDURE

1. Blend all ingredients (except water) in Hobart mixer, using stainless steel bowl and paddle for 10-15 minutes on No. 1 speed.
2. Add half of the water in formula to dry ingredients and mix 1½ minutes on No. 1 speed.
3. Divide the remaining water in half. Add one half to cake batter and mix for ½ minute on No. 1 speed. Scrape bowl and mix 1½ minutes on No. 2 speed. Scrape bowl again and mix another 1½ minutes on No. 2 speed.
4. Add remaining water and mix for 1½ minutes on No. 1 speed. Scrape bowl with spatula and mix another 1½ minutes on No. 1 speed.
5. Scale 13-14 oz. of batter into an 8", lined cake pan and bake for 18-22 minutes at 370°F.
6. Cool for 5-10 minutes before taking out of pan.

BENEFITS

Nutrimix 500 provides structure, color and uniform grain in cake. It enhances the chocolate flavor and cocoa color, plus extends the cake's shelf life.