

BENEFITS:

- Two stages gas releasing actions :
 - 1st stage during mixing
 - 2nd stage during baking
- Increase reliability of baked goods.
Time elapsed between mixing and baking becomes less critical.
- More powerful thus less dosage needed to get equivalent volume up to 30% savings.
- Smooth appearance of baked goods.
- No chemical after taste.



Code	Description	Packing	
WEK-2803	Double Acting Baking Powder	1 tub x 3kg	

Sponge Cake Recipe

Low Protein Flour	160 g
Sugar	160 g
Egg	100 g
Pastry Pro Baking Powder	2.5 g
Salt	4 g
Egg Yolk	30 g
Water	75 g

- Whisk egg and egg yolk at high speed for about 3 minutes.
- Then, pour in the sugar. Continue whisk at high speed until soft-peak.
- After that, slowly add in the water. Continue whisk for another 2 minutes.
- Flour, baking powder and salt are sieved and fold in by spatula.
- Bake it at 190 °C.



Sponge Cake

Butter cake Recipe

Low Protein Flour	200 g
Sugar	180 g
Egg	100 g
Pastry Pro Baking Powder	8 g
Salt	2 g
Milk	100 g
Butter	140 g

- Cream the butter for 1 minute. Add sugar and salt and continue mixing at medium speed for 4 minutes.
- Add eggs little by little (take 2 minutes)
- Sieve flour and baking powder.
- At low speed, slowly pour in the flour.
- Lastly, pour in the milk.
- Bake it at 200 °C, dropping heat to 170 °C.



Butter Cake

* Prices not inclusive of GST