

Chocolate cake

Recipe

Ingredients

- Cake flour 80 g.
- Cacao powder 25 g.
- Maltitol powder(1) 90 g.
- Baking powder 0.6 g.
- Baking soda 1.6 g
- Salt 0.8 g.
- Water 50 g.
- Evaporated milk 25 g.
- Lemon juice 3.3 g.
- Vegetable oil 65 g.
- Egg yolk 34 g.
- Vanilla flavor 3.3 g.
- Egg white 66 g.
- Cream of tartar 0.5 g.
- Maltitol powder(2) 45 g.

Method

1. Shift cake flour, cacao, maltitol powder(1), baking powder, baking soda and salt together.
2. Mix water, evaporated milk, lemon juice, vegetable oil, egg yolk and vanilla flavor in bowl.
3. Pour ingredient from (2) in to mixed ingredient from (1), mix well
4. Beat (high speed) white egg with cream of tartar and maltitol powder (2) until soft peak.
5. Pour (4) into (3), mix together. Pour to mould.
6. Bake at 180°C, 40 minutes.

Expect Properties

- Lower calories
- Lower sweetness
- Better taste



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Sweetener

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