Butter Pound Cake

🕒 21:09

This recipe is available for:
- Convotherm maxx pro

Accessories:

PROFILE

🚩 Chilled 4°C

❌ 1 Piece

🍲 From Scratch

Stage 1
145 °C

☁ Steam
🕒/🌡 00:20 | -
🌀 1

Stage 2
145 °C

♨ Convection
🕒/🌡 00:55 | -
🌀 1

RECIPE

Ingredients

1200.04	g	Butter (room temp)
800.02	g	Icing Sugar
13	pcs	Eggs
1249.93	g	Cake Flour (sieve)
49.9	g	Baking powder
49.9	g	Milk
20.13	g	Yoghurt
100.07	g	Whipping Cream
2	pcs	Vanilla Pod

1. Food Preparation

Cut and lay baking paper on inner surface of the cake mould. Mould should not be more than 4" high and 12" in Diameter. Beat butter in a dough mixer on high speed until it is white. Add sugar at low speed until it reaches a smooth texture. Add eggs one by one at low speed until it reaches a smooth texture. Add flour and baking powder slowly until it reaches a smooth texture. Add milk and whipping cream slowly until it reaches a smooth texture, raise to high speed for 5min. Fill mould up to 2/3 full . Bake.

2. Cooking Instruction

N/A

3. Food Serving Instruction

After baking, cool down at room temperature. Chill before serving