



# CAKE

## A WIDE RANGE OF INGREDIENTS FOR FLUFFY RECIPES

*BONILAIT provides high quality fat-filled whey powder suitable for your cake applications*

	BONIGRASA 26 C.H	BONIGRASA 55 C.H	BONIGRASA 55 PA.H
Base / Fat	Sweet whey / Coconut oil	Sweet whey / Coconut oil	Sweet whey / Palm oil
Fat / Protein (%)	26 / 8	55 / 5	55 / 5
Value	Milk replacer	Milk & fat replacer Polyvalent product	High fat content

- ◆ Total or partial replacement of fat or milk
  - ◆ Suitable for the preparation of premixes and finished products
  - ◆ A wide range of BONIGRASA available and appropriate for many applications. Please contact our technical team for advices at [export@bonilait.com](mailto:export@bonilait.com)

### Recipes cards

#### MUFFINS

##### Ingredients:

Flour	31%
Eggs	23%
Water	17.5%
BONIGRASA 55 PA.H	15%
Sugar	12%
Baking powder	1%
Salt	0.5%

##### Recipe:

- Beat eggs
- Dissolve BONIGRASA in water and add the mix to eggs
- Add flour, baking powder, salt and sugar
- Bake at 180°C for 15 minutes

#### PANCAKES

##### Ingredients:

Water	35%
Flour	32%
Eggs	14.1%
BONIGRASA 55 C.H	13.5%
Sugar	4%
Baking powder	1.4%

##### Recipe:

- Blend BONIGRASA with flour, sugar and baking powder
- Add eggs and blend. Gradually add water.
- Let the dough for 15 minutes.
- Ready to cook in a pan. Serve with honey, mapel syrup, jam...





**PRODUCTS KEY POINTS:**

- The success of a functional “2 in 1” product: dairy product and fat
- Easy to use thanks to an excellent fluidity & stability
- Cost-effective solution as a milk and fat replacer
- No trans-fat (excepted natural one in milk fat)
- Easy to store (shelf life of 1 year at room temperature)

**PRODUCTS SUITABLE FOR SEVERAL APPLICATIONS SUCH AS:**



**CREAMS & SAUCES**



**BAKERY & PASTRY**



**CHOCOLATE**



**BISCUITS**



**ICE CREAM**



**DAIRY DRINKS**

**BONILAIT “YOUR PARTNER FOR SUCCESS”**



**MADE IN FRANCE**

