GUIDELINE RECIPE

EGG-FREE VANILLA CUPCAKES

with PrOatein® from Lantmännen

- **Natural, clean label (53%) oat protein concentrate**
- **Cost & supply optimisation through egg removal**
- **Also vegan/allergen-removal appeal**

Our team are seeing a growing number of requests for reduction or removal of egg from bakery products. PrOatein® can be used as an egg alternative as it contributes to foam formation and assists with stabilisation. In this cake recipe, PrOatein® is simply incorporated into the flour resulting in the cake rising similarly to the control. There was no impact to the colour of the final product and additionally, it provides a subtle, oaty, cereal-like flavour which was enjoyed by our internal tasting panel.

Recipe	Control	Egg Free
Ingredients / Raw Materials	%	%
Self-Raising Flour	35.24	35.24
Oat Milk	22.03	22.03
White Sugar	22.03	22.03
Sunflower Oil	11.01	11.01
Whole Egg Liquid	8.81	
Water		6.61
PrOatein® Oat Protein		2.20
Salt	0.53	0.53
Vanilla Extract	0.35	0.35
TOTAL	100.00	100.00

Processing Steps:

1. Cream sugar, vanilla and oil
2. Add eggs if making the control
3. Add all dry ingredients
4. Mix until all combined
5. Preheat oven to 180°C
6. Fill cupcake cases with 55g of batter
7. Bake for 20-25 mins until golden and skewer comes out clean

Benefits and Characteristics:

Lantmännen's PrOatein® is a natural, clean label and non-GMO oat protein concentrate, used in a variety of applications to increase nutritional profile. It is light beige in colour with a mild oat taste, making it ideal for baking and cooking.

This straightforward swap has the added benefit of being a dry powder that is easy to use and store, assisting with operational efficiency.

Application Photo:



Email: info@healy-group.com

This recipe is for development use only. Due to difference in materials and processing, we recommend testing in your own setting following consultation with our team.

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Jan 2025

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HEALY GROUP

Indicative Ingredient Declaration:

Ingredient Declaration - Control:

Wheat Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Oat Milk (Oat Base (Water, Oats 10%), Rapeseed Oil, Calcium Carbonate, Calcium Phosphates, Salt, Vitamins (D2, Riboflavin, B12)), Sugar, Sunflower Oil, Whole **Egg**, Salt, Natural Vanilla Extract

Ingredient Declaration - Egg Free:

Wheat Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Raising Agents (Monocalcium Phosphate, Sodium Bicarbonate), Oat Milk (Oat Base (Water, Oats 10%), Rapeseed Oil, Calcium Carbonate, Calcium Phosphates, Salt, Vitamins (D2, Riboflavin, B12)), Sugar, Sunflower Oil, Water, Oat Protein Concentrate, Salt, Natural Vanilla Extract

Nutrition:

Nutritional Data: /100g (Calculated)#	Control	Egg Free
Energy kJ	1,572	1,552
Energy k Cal	371	367
Fat	14.2	13.5
Of which saturates	2.0	1.7
Carbohydrates	57.4	57.8
Of which Sugar	25.7	25.8
Fibre	1.8	1.9
Protein	4.9	5.0
Sodium	0.384	0.372
Equivalent as Salt	0.984	0.954
UK HFSS Score	13	13

#10% Bake Loss



Notes:

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