

Conference Abstract

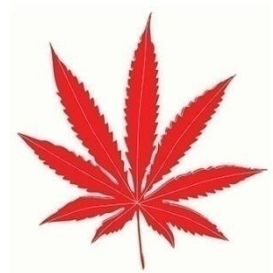
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Conference Abstract

PRODUCTION OF FAT FREE CUPCAKES BY REPLACING FAT WITH AQUAFABA WITH AND WITHOUT EMULSIFIER

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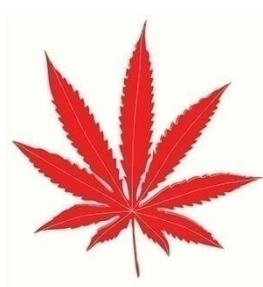
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The authors declare no competing interests.

Additional information is available at the end of the article.

ABSTRACT

Cupcake industry has developed rapidly in recent years all over the world. Many modifications have been made on cupcake ingredients in order to improve cake quality and to increase its nutritional value. This study reports a possibility of substituting the fat in cupcake making by using carbohydrate-based fat replacer (**Aquafaba**). Physical and sensory characteristics of cupcakes prepared with the carbohydrate-based fat replacer, aquafaba or fat replacer plus emulsifier (egg white) were studied. Cupcakes prepared with Aquafaba at 100% level had higher volumes, standing heights and were compressible. Incorporation of egg white (25%) with aquafaba (75%) gave more volumes, standing heights and compressibility. Cupcakes prepared with aquafaba exhibited higher crust and darker color values compared to the cupcake with egg white. Cupcakes prepared with 75% aquafaba had higher mean scores for flavor, softness and eating quality than the cupcakes prepared with 100% aquafaba. Incorporation of egg white with aquafaba affected the crust color, crumb color and flavor, but significantly viscosity and specific gravity improved softness and eating quality.



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