

butter level	LOW 0%-4.9%				MEDIUM 5%-9.9%				HIGH 10%-19.9%				VERY HIGH +20%			
moistness values (%)	0	+	0	+	1	0	+	1	0	+	1	2	egg content			
0-5																
5-10																
10-15																
15-20						strusl/bar granola										
20-25			granola	biscotti		granola strusl/bar	cchip c. bar		p. sable crescent c.							
25-30			granola	scone	biscotti	bar pie crust	ginger c. oat/cchp ¹	biscotti	mxwed. c. sandies	butter c. sugar c.						
30-35		challah	granola	biscotti	biscotti	p. brisee granola	pie crust oat/cchp ¹	tart crust	pie crust	butter c. tart crust						
35-40	bread pizza	challah	bread granola	brioche irish soda		tart crust scone	ginger c. scone	brownie ¹	tart crust pie crust	linzer c. bar ¹						
40-45	ciabatta		bread	brioche	brioche	cobbler	brioche	3xcchp c. brioche	rugelach tart crust							
45-50		scone fruit b. scone	scone ¹ biscuit ³	danish scone		biscuit ³ croissant	scone ³	choc. c. brownie		brownie bar						
50-55			biscuit	corn mfn muffin	meat mfn banan. b.	cobbler biscuit ³		madelein.								
55-60			scone biscuit ³	scone		cobbler scone ³	scone ³ sp.muffin	coffee ¹ madelein	puff pastr.		muffin	brownie				
60-65				choc.mfn banan. b.	muffin		scone	muffin banan. b.	puff pastr.							
65-70				corn mfn bran mfn	savarin pk.muffin		muffin ³ banan. b.	pk.muffin banan. b.				brownie				
70-75					cake ³ (pk)muffin	cobbler	coffee (pk)muffin	zchi mfn coffee		coffee						
75-80							coffee muffin	corn mfn cake ³			pound	pound				
80-85							muffin	banan. b.				pound				
85-90								cake ³ muffin				app.mfn carr mfn				
90-95								cake ³		sh. cake ³						
95-100																
100-105																
105-110																
110-115																
115-120																

Abbreviations

c. - cookie
b. - bread
p. - pate (french)
strusl. - streusel

Butter Level

low - 0-4.9%
medium - 5-9.9%
high - 10-19.9%
very high - +20%

Egg Content

0 - no eggs/1 cup flour
+ - 0.25-0.99 eggs/1 cup flour
1 - 1-1.99 eggs/1 cup flour
2 - +2 eggs/1 cup flour

1. Denotes the use of brown sugar

2. Denotes the use of a glaze

3. Denotes the use of an acidic liquid such as vinegar or buttermilk.

Periodicity of Baked Goods in the USA.

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mohene1@yahoo.com