

butter level	LOW				MEDIUM			HIGH			VERY HIGH				egg content
moistness values (%)	0	+	0	+	1	0	+	1	0	+	1	2			
0-5															
5-10															
10-15															
15-20						strusl/bar									
20-25						streusel ¹	cchip c.		p. sable crescnt c.						
25-30			biscotti scone	biscotti	pie crust	ginger c. oat/cchp ¹			mxwed. c. sandies	butter c. sugar c.					
30-35	challah	scone ¹	biscotti	biscotti	p. brisee	pie crust oat/cchp ¹			tart crust	butter c.					
35-40	bread	challah	bread	brioche scone		tart crust scone	ginger c. scone	brownie ¹	tart crust	linzer c. bar ¹					
40-45	ciabatta	challah	bread	scone brioche	brioche	cobbler biscuit ³	brioche	3xcchp c. brioche	rugelach						
45-50		challah fruit b.	scone ¹	danish scone		scone ³ croissant	scone ³	choc. c.		brownie					
50-55						croissant scone ³		madelein.							
55-60			biscuit ³	muffin ³		cobbler	scone ³	brownie madelein	puff pastr.		brownie	brownie			
60-65				muffin banan. b.				muffin	puff pastr.		muffin	brownie			
65-70			biscuit ³	savarin			muffin ³ banan. b.						brownie		
70-75					cake ³		coffee muffin ³	muffin		coffee pound	muffin pound	pound			
75-80							coffee muffin	muffin cake ³		pound		pound			
80-85								banan. b.							
85-90								cake ³							
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.