

Periodicity of Baked Goods in the USA

Butter level	LOW		MEDIUM			HIGH			VERY HIGH				
Moistness value(%)	0	+	0	+	1	0	+	1	0	+	1	2	Egg content
0-5													
5-10													
10-15													
15-20						streusel/ bar ¹							
20-25						pie crust	cchip c.		p. sable crescnt c.				
25-30			scone ¹	biscotto scone	biscotto		ginger c. oat/cchp ¹		mxwed c. sandies	butter c. sugar c.			
30-35		challah	bread	biscotto	biscotto	p. brisee	pie crust oat/cchp ¹		tart crust	butter c.			
35-40	bread	challah	bread	brioche bread		tart crust scone	ginger c. scone	brownie ¹ 3xcchip	tart crust	linzer c. bar ¹			
40-45	ciabatta	challah	scone ¹	bread kingcake	kingcake	cobbler biscuit ³	brioche	brioche choc c.	rugelach				
45-50		challah		danish scone		croissant	scone ³	madelein			brownie		
50-55			biscuit ³			croissant scone ³		brownie madelein					
55-60				muffin ³		cobbler	scone ³	muffin	puff pastr		brownie	brownie	
60-65				muffin banan b.					puff pastr		muffin	brownie	
65-70				biscuit ³	savarin		muffin ³ banan b.	muffin				brownie	
70-75					cake ³		coffee muffin ³	muffin cake ³		coffee pound	muffin pound	pound	
75-80							coffee muffin	banan b.		pound		pound	
80-85								cake ³					
85-90								cake ³					
90-95									sh. cake ³				

Abbreviations
 c. - cookie
 b. - bread
 p. - pate (french)

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

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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 of buttermilk.