

butter level moistness values (%)	LOW 0%-4.9%		MEDIUM 5%-9.9%			HIGH 10%-19.9%			VERY HIGH +20%				egg content
	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 crescent 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	scone ³	choc. c.			brownie		
50-55						croissant scone ³		madelein.					
55-60			biscuit ³	muffin ³		cobbler	scone ³	brownie madelein	puff past.		brownie	brownie	
60-65				muffin banan. b.				muffin	puff past.		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.