Abstract

The present invention is directed to easily producing a souffle cake having a good volume and a good shape. The present invention is also directed to producing a souffle cake having a good volume and a good shape even when a custard cream preparation step, which is a main part of a process for producing a souffle cake dough in the related art, is omitted and heating is not performed in the dough production process. According to the present invention, it has been found that a souffle cake having a good volume and a good shape can be provided by blending an insoluble dietary fiber. It has been also found that a souffle cake having a good volume and a good shape can be produced without heating in a dough production process.