

ABSTRACT

The present invention addresses the problem of providing a water-in-oil type emulsion composition to be kneaded in, said composition being capable of imparting a natural milk flavor and moist feeling to baked confectionery. A water-in-oil type emulsion composition to be kneaded in, said composition comprising a transesterified fat or oil which contains, based on the total constituent fatty acids, 5-25 wt% of lauric acid, 5-25 wt% of palmitic acid and 10-35 wt% of stearic acid and in which the weight ratio of stearic acid/palmitic acid is 0.5-3, a liquid oil and fresh cream. By using this water-in-oil type emulsion composition to be kneaded in, a natural milk flavor and moist feeling can be imparted to baked confectionery.

[No figure]