

ABSTRACT

An improver for a baked confectionery (here, excluding a sponge cake) includes a component (A) satisfying conditions of (1) to (5) below: (1) a starch content is equal to or more than 75% by mass; (2) equal to or more than 3% by mass and equal to or less than 45% by mass of molecular weight-reduced starch of starch having an amylose content of equal to or more than 5% by mass is contained, where the molecular weight-reduced starch has a peak molecular weight of equal to or more than 3×10^3 and equal to or less than 5×10^4 ; (3) a degree of swelling in cold water at 25°C is equal to or more than 5 and equal to or less than 20; (4) a content under a sieve having a mesh size of 0.25 mm is equal to or more than 80% by mass and equal to or less than 100% by mass; and (5) a content on a sieve having a mesh size of 0.5 mm is equal to or less than 10% by mass.