Table S1. Constraints for optimization of developed cake

	Name	Goal
Independent parameters	RWF: RHG ratio	Minimize
	Milk powder (g/100g flour)	Maximize
	Baking time(min.)	Minimize
Responses	Moisture content (%)	is in range
	Total ash (%)	Maximize
	Crude fat (%)	is in range
	Crude protein (%)	Maximize
	Overall acceptability	Maximize
	Color difference (Δ E)	Minimize
	Cohesiveness	Maximize
	Hardness (N)	Minimize
	Springiness	Maximize

Table S2. Validation of optimized sample (2.1:1 RWF: RHG ratio, 30g milk powder and 10 min baking time)

Parameter	Predicted values	Actual values	F Value
Moisture content (%)	36	35.4	0.72 N.S
Total ash (%)	1.45	1.46	2.37 N.S
Crude fat (%)	13.1	12.8	5.59 N.S
Crude protein (%)	10.7	10.8	0.32 N.S
Overall acceptability	8.44	8.5	0.26 N.S
Color difference	10.9	11.2	1.43 N.S
Cohesiveness	0.51	0.52	0.61 N.S
Hardness (N)	13.7	13.9	0.67 N.S
Springiness	0.91	0.88	2.07 N.S

N.S: non-significant