

Cakes and Muffins - Sponge Cakes**Recipe No:****R300 - R300b****SPONGE DROPS**USING PETTINA SPONGE COMPLETE

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> | |
|--------------|-----------------------------|-----------|-----|
| 1 | Water | 0.450 | 17% |
| | Eggs | 0.600 | 23% |
| | PETTINA SPONGE MIX COMPLETE | 1.500 | 57% |
| 2 | COLSET | 0.075 | 3% |

Total Weight **2.625**

- Method:**
1. Place Group 1 in mixing bowl in above order and blend together on low speed.
 2. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.
 3. Add Group 2 and mix through on low speed.
 4. Deposit or pipe onto paper lined trays.
 5. Bake at 218°C for 6-7 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: Approximately 192 (16 dozen) individual sponge drops