

Cakes and Muffins - Sponge Cakes

Recipe No:
R300 - R300a

SPONGE

USING PETTINA SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Eggs	0.600	17.5%
	Water	0.450	23.5%
	PETTINA SPONGE MIX COMPLETE	1.500	59%
Total Weight		2.550	

Method: 1. Place all ingredients in mixing bowl in above order.
2. Blend together on low speed.
3. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.
4. Bake sponge rounds at 190°C for 18 minutes, sponge sheets at 190°C for 18 minutes and Sponge rolls at 218°C for 6-7 minutes.

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

Yield: 14 sponge rounds scaled at 180g, one sponge sheet or 2.5 sponge roll sheets.