

CAKE, SPONGE & MUFFIN, SWEET GOODS

SPONGE MIX 10KG

Produces a superior sponge with excellent moistness and softness.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG)	
	Sponges	Swiss Rolls
Sponge Mix	1.000kg	1.000kg
Fresh eggs	0.400kg	0.400kg
Water (variable)	0.350L	0.400L

METHOD

STEP 1

Place eggs, water and then Sponge Mix into a mixing bowl fitted with a whisk.

STEP 2

Mix for 1 minute on speed 1. Scrape down.

STEP 3

Mix for 5 minutes on top speed.

STEP 4

Mix for further 2 minutes on speed 2 then scale off as required.

SUGGESTED BAKING PROCEDURE

Sponge rounds and thick sponge sheets: 180 – 200°C for approx. 20 minutes, until baked through but tender.

Swiss rolls: 230 – 240°C for approx. 7 minutes, until baked through but tender.