



Cakes and Muffins - Sponge Premixes

Recipe No:
R313 - R313a

HONEY ROLLS

USING BAKELS HONEY SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.810	27%
	Water	0.570	19%
2	BAKELS HONEY SPONGE MIX	1.620	54%

Total Weight	3.000
---------------------	--------------

Method:

1. Place group 1 in mixing bowl followed by group 2.
2. Whisk on low speed for 1 minute.
3. Scrape down.
4. Whisk on top speed for 5 minutes followed by 2 minutes on second speed.
5. Bake at 240° C for approximately 8 minutes.

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

Yield: 3 standard baking tray rolls at 1000g.