



Cakes and Muffins - Sponge Premixes

Recipe No:
R313 - R313b

BANOFFEE ROLL

USING BAKELS HONEY SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Egg	0.750	25%
	Water	0.600	19%
	BAKELS HONEY SPONGE MIX	1.700	56%

Total Weight

3.050

- Method:**
1. Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX.
 2. Whisk on low speed for 1 minute.
 3. Scrape down.
 4. Whisk on top speed for 5 minutes followed by 1 minute on second speed.
 5. Scale 1 kg of batter onto a standard baking tray, grease sides and line bottom with of the tray with greaseproof paper.
 6. Bake at 210° C for approximately 13 minutes.
 7. Blend 0.250 kg Banana and 0.300 kg BAKELS CARAMEL FILLING on second speed until smooth.
 8. Fold in 0.600 kg WHIP 'n' ICE (whipped).
 9. Spread the Banoffee filling over the Honey Roll sheet, roll up then dust with FIL-O-FINE DUSTING SUGAR.

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

Yield: 3 standard baking tray rolls at 1000g.