

Cakes and Muffins - Sponge Premixes

**Recipe No:**  
**R313 - R313f**

**BEES KNEES SLICE**

USING BAKELS HONEY SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.440	21%
	Water	0.350	17%
	BAKELS HONEY SPONGE MIX	1.000	47%
2	Bakers Flour	0.320	15%

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**Total Weight****2.110**

- 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. Gently fold in the bakers flour.
  6. Scale 1 kg of batter onto a standard baking tray, grease sides and line bottom with of the tray with greaseproof paper.
  7. Place 0.200 kg of flaked almonds on top of one sheet.
  8. Bake both at 210° C for approximately 13 minutes.
  9. Make up Custard filling using BAKELS INSTANT CONTINENTAL FILLING (Recipe No. R642a).
  10. When cool, place layer of BAKELS INSTANT CONTINENTAL FILLING onto the bottom (plain) sheet, then pipe layer of WHIP 'n' ICE filling (whipped). Thickness as desired for both fillings.
  11. Place the Almond baked sheet on top and allow to set before cutting.
  12. Cut into desired shapes or sizes.

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

**Yield:** 1 baking tray size double sheet for cutting into slices