

Cakes and Muffins - Sponge Cakes**Recipe No:****R300 - R300b****SPONGE DROPS**USING PETTINA SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	17%
	Eggs	0.600	23%
	PETTINA SPONGE MIX COMPLETE	1.500	57%
2	COLSET	0.075	3%

Total Weight	2.625
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Method:

1. Place Group 1 in mixing bowl in above order and blend together on low speed.
2. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.
3. Add Group 2 and mix through on low speed.
4. Deposit or pipe onto paper lined trays.
5. Bake at 218°C for 6-7 minutes.

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

Yield: Approximately 192 (16 dozen) individual sponge drops