



Cakes and Muffins - Sponge Premixes

Recipe No:

R301 - R301b

CHOCOLATE SPONGE DROPS

USING [PETTINA CHOCOLATE SPONGE COMPLETE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.450
	Eggs	0.600
	PETTINA CHOCOLATE SPONGE MIX COMPLETE	1.500
2	COLSET	0.075
Total Weight		2.625

Method: 1. Place Group 1 ingredients 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 (425°F) for 6-7 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: Approximately 192 (16 dozen) individual chocolate sponge drops.