



Cakes and Muffins - Sponge Cakes

Recipe No:
R302 - R302b

LEAMINGTON SPONGE

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Eggs	0.800	19.8%
	Water	0.850	21%
	OVALETT SPECIAL or WHIPPET PASTE	0.095	2.3%
	FINO SPONGE MIX	2.000	49.4%
	Flour	0.300	7.5%

Total Weight	4.045
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Method:

1. Place Group 1 in mixing bowl followed by Group 2.
2. Whisk on top speed for 5 minutes followed by 1 minute on slow speed.
3. Bake sponge sheets at 190°C

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

Yield: 1 3/4 standard baking tray sheets. 125 Leamingtons 6.3cm square.