

Cakes and Muffins - Sponge Cakes

Recipe No:
R302 - R302c

BUTTER SPONGE

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.700	19.4%
	Water	0.750	21%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	2.1%
	FINO SPONGE MIX	2.000	55.4%
2	Butter (melted)	0.075	2.1%

Total Weight	3.600
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Method:

1. Place Group 1 in mixing bowl in above order.
2. Whisk on top speed for 5 minutes.
3. Add melted butter and fold in.
4. Oven temperature 190°C.

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

Yield: Yield: 19 round sponges 18cm (7 inch) round tin.