



Cakes and Muffins - Sponge Cakes

Recipe No:

R313 - R313e

HONEY SPONGE ROUNDS & SHEETS

USING [BAKELS HONEY SPONGE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.750	22%
	Water	0.600	17%
	BAKELS HONEY SPONGE MIX	1.700	49%
2	Bakers Flour	0.425	12%

Total Weight

3.475

- 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. Deposit batter into greased tins.
 7. Bake at 190° C for approximately 25 minutes.
 8. For filled HONEY SPONGE ROUNDS, when cool, cut cake 2 times creating 3 layers.
 9. Pipe a layer of BAKELS INSTANT CONTINENTAL FILLING on the bottom first layer.
 10. Place the second layer on top of the custard then pipe a layer of WHIP 'n' ICE (whipped).
 11. Place the third layer on top and decorate to suit.

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

Yield: 19 rounds sponges in 18 cm tins scaled at 195 grams. 1.5 standard baking tray sheets scaled at 2350 grams.