



## Cakes and Muffins - Sponge Premixes

**Recipe No:**

**R303 - R303b**

### **SPONGE DROPS**

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.525
	Eggs 6	0.600
	PETTINA SPONGE SUPREME	1.500
2	COLSET	0.075
<b>Total Weight</b>		<b>2.700</b>

**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 a paper lined tray.  
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 sponge drops.