



Bread and Yeast Compounds -

Recipe No:
R772 - R772s

CHOCOLATE SPONGE

USING [BAKELS GLUTEN FREE BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Eggs	0.175
	Sugar	0.060
2	Cocoa Powder	0.015
	Water (boiling)	0.015
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.090
	Gluten Free Baking Powder	0.005
4	Butter (melted)	0.015
Total Weight		0.375

Method:

1. Beat Group 1 until thick.
2. Mix Group 2 and add to the above.
3. Add Group 3 and blend in.
4. Finally add Group 4.
5. Oven temperature 205°C (400°F).
6. Baking time 10 minutes.

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