



## Cakes and Muffins - Chocolate Cakes

**Recipe No:**  
**R304 - R304a**

### **CHOCOLATE SPONGE**

USING [PETTINA CHOCOLATE SUPREME](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Eggs	0.600	23%
	Water	0.525	20%
	PETTINA CHOCOLATE SPONGE SUPREME	1.500	57%

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<b>Total Weight</b>	<b>2.625</b>
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**Method:**

1. Place all ingredients in mixing bowl in recipe order.
2. Blend together on low speed.
3. Whisk on top speed for 10 minutes followed by 2 minutes on second speed.
4. Bake sponge rounds at 190°C for 18 minutes.
5. Bake sponge muffins at 190°C for 15 minutes.
6. Bake sponge sheets at 190°C for 18 minutes.
7. Bake sponge rolls at 218°C for 6-7 minutes.

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

**Yield:** 14 Sponge Rounds or 1 Sponge Sheet or 2 Sponge Roll Sheets.