



Cakes and Muffins - Sponge Cakes

Recipe No:
R302 - R302a

SPONGE ROUNDS, SHEETS AND ROLLS

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.700	20%
	Water	0.750	21.2%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	2.1%
2	FINO SPONGE MIX	2.000	56.7%

Total Weight	3.525
---------------------	--------------

Method: 1. Place Group 1 in mixing bowl followed by Group 2.
2. Whisk on top speed for 5 minutes followed by 1 minute on slow speed.
3. Bake sponge rounds and sheets at 190°C.
4. Bake sponge rolls 220°C.

Notes: If using egg pulp, use 750g and water 700g.

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

Yield: 19 round sponge tins 18cm (7 inch) scaled at 185g, 1/5 standard baking tray sheets or 3.5 standard baking tray rolls.