



Cakes and Muffins - Sponge Premixes

Recipe No:
R303 - R303a

SPONGE

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	PETTINA SPONGE SUPREME	1.500
	Eggs 6	0.600
	Water	0.525
Total Weight		2.625

Method: 1. Place all ingredients in mixing bowl in above 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 (375°F) for 18 minutes.

Notes: Bake sponge sheets at 190°C (375°F) for 18 minutes. Bake sponge rolls at 218°C (425°F) for 6-7 minutes.

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

Yield: Yield: 14 sponge rounds scaled at 182g, one sponge sheet or 2 sponge roll sheets.