



Cakes and Muffins - Sponge Premixes

**Recipe No:**  
**R311 - R311a**

**SPONGE ROUNDS & SHEETS**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Eggs 6	0.525
	Water	0.525
	WISPALETT	0.060
2	Sugar	0.675
	Hi Ratio Flour	0.675
	Milk Powder	0.050
	HERCULES BAKING POWDER	0.040
<b>Total Weight</b>		<b>2.550</b>

**Method:**

1. Place Group 1 in machine bowl.
2. Sieve and add Group 2.
3. Whisk on top speed for 4-5 minutes.
4. Oven temperature for Rounds & Sheets 190°C (375°F) for Rolls 218°C (425°F).

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