



Gluten Free - Cakes & Muffins

**Recipe No:**

**R774 - R774e**

## CHOCOLATE SPONGE

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.175	46.7%
	Sugar	0.060	16%
2	Cocoa Powder	0.015	4%
	Water (boiling)	0.015	4%
3	NZB LOW GLUTEN BREAD MIX	0.090	24%
	Gluten Free Baking Powder	0.005	1.3%
4	Butter (melted)	0.015	4%

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<b>Total Weight</b>	<b>0.375</b>
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**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 and blend in.
5. Bake at 205°C for approximately 10 minutes.

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

**Yield:** One Sponge