







Ambient



CATEGORY

Bakery



Cake, Sponge

SPONGE

INGREDIENTS

Group 1

Ingredient	KG
Cake flour	2.400
Sugar	2.500
Hercules Baking Powder	0.150
Ovalett NNC	0.125
Emilka Bake	0.175
Salt	0.025
Egg	2.250
Water	1.000
	Total Weight: 8.625

METHOD

Sponge

- 1. Place all of the ingredients into a mixing bowl.
- 2. Mix on top speed for 4 minutes.
- 3. Mix on second speed for 5 minutes.
- 4. Scale at 150g.
- 5. Bake at approximately 205°C (400°F) for 15-20 minutes.