



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Cake

# VICTORIA SPONGE SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.475
Oil	0.600
Egg	0.800
Vanilla flavour	0.075
<b>Total Weight:</b>	<b>3.950</b>

## METHOD

### Victoria Sponge Slice

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. For sponges, scale approximately 250g into a 6" greased pan and bake at 180°C (360°F) for approximately 25-30 minutes.
5. For slices, deposit the entire mix into an 18" x 30" baking tray and bake at 180°C (360°F) for approximately 35-40 minutes.
6. Once baked and cooled, dust the top with icing sugar.