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SPONGE MIX

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CATEGORY

Cakes, Muffins & Sponge Products

INGREDIENTS

Group 1

 Ingredient
 KG

 PETTINA SPONGE MIX COMPLETE
 1.000

 Eggs
 1.000

 Water
 0.250

 Total Weight: 2.250

Group 2

Ingredient KG Vegetable Oil 0.250

Total Weight: 0.250

METHOD

- 1. Using whisk, place Group 1 in mixing bowl.
- 2. Whisk approximately for 1 minute on 1st speed.
- 3. Whisk further for 7 minutes on 3rd speed.
- 4. Blend in Group 2 for 1 minute on 1st speed.
- 5. Deposit 350 g into greased cake mould.
- 6. Bake at 180±5°C for 30 minutes.