

## CAKE, SPONGE &amp; MUFFIN, SWEET GOODS

**SPONGE MIX 10KG**

Produces a superior sponge with excellent moistness and softness.

**BASIC RECIPE**

INGREDIENTS	WEIGHT (KG)	
	Sponges	Swiss Rolls
Sponge Mix	1.000kg	1.000kg
Fresh eggs	0.400kg	0.400kg
Water (variable)	0.350L	0.400L

**METHOD****STEP 1**

Place eggs, water and then Sponge Mix into a mixing bowl fitted with a whisk.

**STEP 2**

Mix for 1 minute on speed 1. Scrape down.

**STEP 3**

Mix for 5 minutes on top speed.

**STEP 4**

Mix for further 2 minutes on speed 2 then scale off as required.

**SUGGESTED BAKING PROCEDURE**

Sponge rounds and thick sponge sheets: 180 – 200°C for approx. 20 minutes, until baked through but tender.

Swiss rolls: 230 – 240°C for approx. 7 minutes, until baked through but tender.