

# Sponge Cake



## Sponge Cake Application Recipe

*Using Mauri Pinn. Sponge Mix*

### Ingredients:

<u>Group 1</u>	
<b>Mauri Pinnacle Sponge Mix</b>	<b>1000g</b>
Whole Eggs	1000g
Water	250g
<u>Group 2</u>	
Corn Oil	250g

### Production method:

1. Mix **Group 1** ingredients for 1 minute at low speed.
2. Scrape down sides to ensure no lumps sticking to the bowl.
3. Change to high speed and mix for about 6 minutes.
4. Gradually add in **Group 2** and blend at slow speed for about 10 seconds.
5. Add batter to cup until approximately  $\frac{3}{4}$  full.
6. Bake at 180 - 190°C. Baking conditions vary depending on batter scaling weight and oven characteristics.
7. Remove from oven and let it cool before serving.

\*Recipe makes about 5 pieces of 8inch round cake (500g batter).



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