

## Recipe Sheet

**Code Number:** ABM/PRS/004  
**Name:** SPONGE CAKE  
**Statement:** SWISS ROLL USING AB MAURI PINNACLE SPONGE MIX



<b>Recipe:</b>	
A. Eggs	1000g
AB MAURI Pinnacle Sponge Mix	1000g
Water	250g
B. Corn oil	250g
<b>Total weight</b>	<b>2.5Kg</b>
No of trays (700g per tray)	3 trays = 6 rolls

<b>Process:</b>
1. Add eggs, Pinnacle Sponge Mix & Water into mixing bowl with whisk attach.
2. Mix until light & fluffy – around 5 - 6 minutes on 3 <sup>rd</sup> speed.
3. Add Group B into mixing bowl.
4. Mix at 1st speed for 30 second.
5. Collect batter and pour into greased tray.
6. Bake at 190°C for 18 minutes.
7. Allow to cool before roll into swiss roll.

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