

Recipe Sheet

Code Number: ABM/PRS/018
Name: SPONGE CAKE
Statement: Soft & Moist Sponge Cake using AB Mauri Super sponge (G) and AB Mauri baking powder



Recipe	
A. Flour	200g
Sugar	210g
Eggs	340g
Water	50g
AB MAURI Super Sponge (G)	12g
AB MAURI Baking Powder	4g
B. Corn Oil	60g
Total Weight	876g

Process:
1. Assemble all ingredients on Group A and put into the mixing bowl (use whisk)
2. Mix on low speed (1 st) for 30 second and change to high speed (3 rd) and further Mix for 5 minutes.
3. Turn the mix to low speed (1 st) and slowly add in (Group B) corn Oil for 30 second
Bake @ 200c for 12 to 13 minutes (for Swiss Roll)
Use AB Mauri NDWC for topping & Filling

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