

## Sponge Cake – Application Recipe

### Mauri Pinnacle Sponge Mix

#### Ingredients:

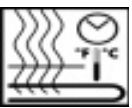
<u>Group 1</u>	<u>Weight ( grams)</u>
Mauri Pinnacle Sponge Mix	1000
Whole eggs	1000
Water	250
<u>Group 2</u>	
Corn Oil	250



#### 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).*