

Sponge Cake



Ingredients

Sponge Cake

Flour (specially for sponge cake)	41%	1000g
Sugar (fine)	44%	1100g
Sonique Sponge Cake Concentrate Luna	15%	375g
Total of dry components	100%	2475g
Eggs approx.	65%	1600g
Water approx.	15%	375g

Working Method

Mixing	First mix the dry components together at low speed, next add the water and eggs and mix for 1 minute at low speed and 8 minutes at high speed. Specific gravity: 350-380 g/l
Scale	Scale 400 grams of batter into baking tins approx. Ø 28 cm
Baking	Approx. 30 minutes at 180°C (depending on the size of the baking tin)



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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