

Sponge Cake



Ingredients

Sponge Cake

Eggs	90%	900g
Water approx.	10%	100g

Working Method

Mixing	Mix all ingredients in the pelvis machine for a approx. 8 minutes Beat it in the highest gear to a density of approx. 265 g/L
Scale	Scale 400 grams of batter into a with release agent prepared baking tin (Ø 26 to 23 cm) for sponge cake
Baking	Approx. 25-30 minutes at 180-190°C

Extra Information

Remarks	For a better result process the ingredients at bakery temperature.
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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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com