

Super Sponge Cake



Ingredients

Super Sponge Cake

Sonique Super Kapsel (sponge cake)	100%	10000g
Eggs approx.	70%	7000g
Water approx.	10%	1000g

Working Method

Mixing	First mix the components together at low speed for 1 minute. Then mix 8-10 minutes at high speed. Specific gravity: approx. 320 g/l
Scale	Scale 400 grams of batter into baking tin approx. Ø 28 cm
Baking	Approx. 25 - 30 minutes at 180 -190°C (depending on the size of the baking tin)

Extra Information

Remarks	Percentage of eggs in the recipe can vary between 65 and 75 %. For a better result, process the ingredients on 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

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