

# BLUEBERRY SPONGE CAKE

## OVERVIEW

08-008

## INGREDIENTS

### Group Batter

Ingredient	KG	%
Cake Flour	0.100	100.00
Refined Sugar	0.150	150.00
Whole Eggs	0.350	350.00
BAKELS OVALETT	0.020	20.00
BAKELS BAKING POWDER	0.005	5.21
Vegetable Oil	0.040	40.00
APITO BLUEBERRY PASTE	0.017	17.00
Total Weight: 0.682		

Yield: 1 sheet

## METHOD

How to do it:

1. Using a wire whisk, mix all ingredients except vegetable oil on low speed for 1 minute.
2. Shift to high speed and whip for 5 minutes.
3. Fold in vegetable oil by hand.
4. Deposit batter in a paper-lined jelly roll pan.
5. Bake at 180°C for 18-20 minutes.
6. De-pan immediately after baking.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake