

CHOCOLATE SPONGE CAKE

OVERVIEW

06-131

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.250	100.00
Whole Eggs	0.188	75.00
Water	0.056	22.50
Butter (melted)	0.038	15.00
Total Weight: 0.531		

Yield: 1 sponge round 8" x 2" or 8 x 60g mamon cakes

METHOD

How to do it:

1. Whisk Pettina Chocolate Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter.
3. Deposit in greased and lined pans.
4. Bake at 175°C for 45 minutes or until done.
5. Decorate as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge