

JELLY ROLL

OVERVIEW

13-017

INGREDIENTS

Group Jelly Roll

Ingredient	KG	%
Cake Flour	0.125	100.00
Eggs	0.313	250.00
Sugar	0.163	130.00
Cornstarch	0.013	10.50
BAKELS BAKING POWDER	0.002	1.60
BAKELS OVALETT	0.015	12.00
Water	0.059	47.00
Total Weight: 0.689		

Yield: 1 roll

METHOD

How to do it:

1. Combine eggs, sugar, and Ovalett in a mixing bowl. Mix at 1st speed for 1 minute.
2. Add cake flour, cornstarch, and Bakels Baking Powder. Shift to 3rd speed and mix for 3 minutes.
3. Gradually add water while mixing at 3rd speed for 1 minute.
4. Pour batter in a well-greased standard jelly roll pan.
5. Bake at 180°C for 15-18 minutes.
6. Roll in a clean cloth or brown paper dusted with flour or sugar.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake