

# SPONGE CAKE

## OVERVIEW

15-009

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Eggs	0.250	50.00
Water	0.200	40.00
BAKELS OVALETT	0.018	3.60
Oil	0.100	20.00
Total Weight: 1.068		

**Yield:** 1 x 9" tube pan

## METHOD

How to do it:

1. Place all ingredients except Ovalett and oil in mixing bowl.
2. Mix on high speed using wire whisk until smooth, around 5 minutes.
3. Add oil and Ovalett. Mix on high speed for 5 minutes.
4. Bake for 30-40 minutes at 160°C.

Optional:

Vanilla Sponge – Add 15 grams Brite Vanilla Extra Strength during the start of mixing.

Pandan Sponge – Add 20 grams Apito Pandan Paste during the start of mixing.

Espresso Sponge – Add 15 grams Apito Espresso Paste during the start of mixing.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake