

# 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