

CAKE, SPONGE & MUFFIN

DELUXE SPONGE MIX

For moist sponge cakes with superior volume and low density.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
MAURI Deluxe Sponge Mix	1.000kg
Water	0.350-0.400L
Egg	0.400kg

METHOD

STEP 1

Add water and egg to bowl, and then add MAURI Deluxe Sponge Mix.

STEP 2

Blend on low speed for 1 minute. Scrape down.

STEP 3

Whisk on top speed for 8 minutes.

STEP 4

Whisk on medium speed for 2 minutes (for Swiss rolls, whisk on slow speed for 4 minutes).

STEP 5

Scale off as required.

BAKING PROCEDURE

Sponge Rounds – approximately 190°C until baked through, but tender.

Thick Sponge Sheets – approximately 200°C until baked through, but tender.

Swiss Roll – approximately 220°C until baked through, but tender.