



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Soft Cake, Sponge cake

SPONGE CAKE

OVERVIEW

Create the perfect sponge cake with ingredients from our proven range of enhancing products! These 3 recipes will make your sponge cake get a higher volume & improved freshness.

SPONGE CAKE WITH JILK

INGREDIENTS

Group 1

Ingredient	KG	%
Water	0.240	8.59
Egg	0.850	30.41
<u>Aromatic Jilk</u>	0.065	2.33
Sugar	0.700	25.04
Soft wheat flour	0.770	27.55
Wheat starch	0.080	2.86
<u>Aromatic Baking Powder</u>	0.025	0.89
Salt	0.010	0.36
Skim milk powder	0.025	0.89
Vegetable oil	0.030	1.07

Total Weight: 2.795

METHOD

1. Mixing time on high speed: 2-3 minutes
2. Baking temperature: 190°C
3. Baking time: 28-30 minutes

Recipe

SPONGE CAKE WITH BAKELS SILKY CAKE

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.500
Water	0.150
Oil	0.050
Sugar	0.350
<u>Bakels Silky Cake PF</u>	0.160
Wheat flour	0.350
Total Weight:	1.560

METHOD

1. Beat all ingredients with a whisk for 1 min on the lowest speed.
2. Scrape down the edge and increase the speed to the 3rd gear. Mix for 5 min. ?Fill a mould.?
3. Bake at 160 degrees for approx. 45-50 min in tire oven.

SPONGE CAKE WITH JILK 60

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	0.380	26.90
Wheat starch	0.060	4.30
<u>Baking powder</u>	0.015	1.10
Sugar	0.380	26.90
Oil	0.050	3.54
Egg	0.360	26.90
Water	0.150	10.63
<u>Aromatic Jilk 60</u>	0.016	1.13
Total Weight:	1.411	

METHOD

1. Mix all ingredients with a wisp for 1 min on the lowest speed.
- 2.

Scrape down the edge and increase the speed to the 3 gear. Mix for 5 min. ?

3.

?Fill a mould. ?

4.

Bake at 170 degrees for approx. 45-50 min in tire oven