



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sponge

ALL IN SPONGE MIX (USING BAKELS ALL-IN SPONGE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Water (Variable)	0.660
Bakels All In Sponge Mix	1.000
Total Weight:	1.660

METHOD

1. Place ingredients in mixing bowl.
2. Whisk together on low speed. Scrape down.
3. Whisk on top speed for 6-8 minutes.
4. Then on second speed for 2 minutes.
5. Oven temp: Sponge Rounds 190 deg. C. Swiss Rolls 220 deg. C.