

CHOCOLATE SPONGE — ALTERNATIVE RECIPE (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.200
Sugar	0.060
Total Weight:	0.260

Group 2

Ingredient	KG
Cocoa Powder	0.015
Water (boiling)	0.020
Total Weight:	0.035

Group 3

Ingredient	KG
Bakels Gluten Free Baking Mix	0.090
Baking Powder	0.005
Total Weight:	0.095

Group 4

Ingredient	KG
Butter (Melted)	0.015
Total Weight:	0.015

METHOD

1. Beat Group 1 until thick.
2. Mix Group 2 and add to the above.
3. Add Group 3 and blend in.
4. Finally add Group 4 and blend in.
5. Bake at 205°C for approximately 10 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Gluten Free, Sponge