

CHOCOLATE SPONGE (USING BAKELS GLUTEN FREE BAKING MIX)

INGREDIENTS

Group 1

| Ingredient | KG |
|---------------------|-------|
| Egg | 0.175 |
| Sugar | 0.060 |
| Total Weight: 0.235 | |

Group 2

| Ingredient | KG |
|---------------------|-------|
| Cocoa Powder | 0.015 |
| Water (boiling) | 0.015 |
| Total Weight: 0.030 | |

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.
5. Oven temperature 205°C.
6. Baking time 10 minutes.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Gluten Free, Sponge