



LIGHT SPONGE CAKE (SOFFIN)

WHIPPED DOUGH

DIFFICULTY LEVEL



SPONGE CAKE

INGREDIENTS

SOFFIN	g 350
SUGAR	g 400
ALL-PURPOSE FLOUR	g 250
EGGS - AT ROOM TEMPERATURE	g 600
WATER	g 200

PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.

FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

Bake at 180-190°C for 25-30 minutes in a conventional oven.