

# SPONGE CAKE (SOFFIN)

# WHIPPED DOUGH

DIFFICULTY LEVEL B B





## **SPONGE CAKE**

INGREDIENTS		PREPARATION
SOFFIN	g 600	In a planetary mixer with the whisk attachment whip all the ingredients for 8-10 minutes.
ALL-PURPOSE FLOUR	g 600	
SUGAR	g 800	
EGGS - AT ROOM TEMPERATURE	g 1000	
WATER	g 400	

### FINAL COMPOSITION

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

Bake at 180-200°C in a conventional oven.

