

Gluten Free sponge cake

Recipe Suggestion Emulpals® 115



Product: Sponge cake for manufacturers of premix for craft bakers

Recipe:

	Gram
Sugar	434
Native rice starch	242
Native tapioca starch	184
Native potato starch	62
Emulpals® 115	33
Native maize starch	19
Non- fat milk powder	6
Baking powder	7
CMC	5
Guar gum	5
Salt	3
Premix	1000
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Fresh eggs/past. eggs	750
Water	420
Total	2170

- Procedure:**
- * Method: All - in
 - * Equipment: Hobart A200N, 8 l bowl and a whisk
 - * Whipping conditions:
 - * Add all the liquid ingredients into the bowl. The dry ingredients are weighed, sieved and added to the bowl.
 Whip all ingredients at slow speed for 1 min.
 Then whip at high speed for 3- 10 min, depending on type of machine.
 Batter density is measured.
 - * Baking time for sponge cake: Approx. 25-30 minutes at 175-200°C (347-392°F), depending on size and weight.

Identification: Gluten Free sponge cake (97020401-EU-E-RS)-123

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