

Sponge based on cake flour

Recipe Suggestion Emulpals® 115



Product: Sponge cake and swiss roll for manufacturers of premix for craft bakers

Recipe:

	Fresh eggs		Egg powder	
	Plain	Cocoa	Plain	Cocoa
Sugar	400g	400g	360g	360g
Cake flour	300g	270g	260g	245g
Whole egg powder			110g	110g
Native Wheat starch	170g	145g	130g	115g
Emulpals® 115	50g	55g	60g	65g
Low fat cocoa powder (10/12%)		50g		50g
Non- fat milk powder	50g	50g	50g	50g
Baking powder	28g	28g	28g	28g
Salt	2g	2g	2g	2g
Premix	1000g	1000g	1000g	1000g
Premix	1000g	1000g	1000g	1000g
Fresh eggs/past. eggs	500g	500g		
Water	200g	200g	650g	650g
Total	1700g	1700g	1650g	1650g

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 5- 12 min, depending on type of machine.
 - Batter density is measured.
- * Baking time for sponge cake: Approx. 25-30 minutes at 185-200°C (365-392°F), depending on size and weight.

Identification: sponge based on cake flour (97020401-EU-E-RS)-100

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*Baking time for Swiss roll
App. 6-9 minutes at 220-240°C (428-464°F), depending on size and weight

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