



HONEY SPONGE MIX

USAGE

For the production of sweet honey sponge products.

INGREDIENTS

Sugar, -, Honey (7.4%), Emulsifier (472b, 477), Raising Agent (500, 450), Ground Ginger, Colour (150d), Whey Protein Powder, Mixed Spice, Stabiliser (415), Salt

PACKAGING

Code	Size	Type	Palletisation
3716-51	15kg	Plastic Bag	

METHOD

Group 1

Ingredient	KG
Eggs	0.550
Water	0.385
Total Weight: 0.935	

Group 2

Ingredient	KG
Bakels Honey Sponge Mix	1.100
Total Weight: 1.100	

DESCRIPTION

1. Place the eggs and water in a bowl, followed by Bakels Honey Sponge Mix. 2. Whisk at a slow speed for 1 minute. 3. Scrape down sides and continue whisking on high speed for 5 minutes, followed by 1 minute on second speed. 4. Deposit into a greased sponge tin or paper-lined tray. 5. Bake sponge rounds at 180°C for 18 minutes or sponge rolls at 220°C for 6-7 minutes.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Honey, Milk



CATEGORY

Sponge Mixes



INGREDIENT FEATURES

Halal, Vegetarian