

HONEY SPONGE ROUNDS & SHEETS

INGREDIENTS

Group 1

Ingredient	KG	%
Eggs	0.750	22.00
Water	0.600	17.00
BAKELS HONEY SPONGE MIX	1.700	49.00

Total Weight: 3.050

Group 2

Ingredient	KG	%
Bakers Flour	0.425	12.00

Total Weight: 0.425

METHOD

Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX. Whisk on low speed for 1 minute. Scrape down. Whisk on top speed for 5 minutes followed by 1 minute on second speed. Gently fold in the bakers flour. Deposit batter into greased tins. Bake at 190°C for approximately 25 minutes. For filled HONEY SPONGE ROUNDS when cool cut cake 2 times creating 3 layers. Pipe a layer of BAKELS INSTANT CONTINENTAL FILLING on the bottom first layer. Place the second layer on top of the custard then pipe a layer of WHIP 'n' ICE (whipped). Place the third layer on top and decorate to suit.



CATEGORY

Cakes & Muffins