



Cakes, Muffins and Cookies - Sponge Premixes

Recipe No:

R303 - R303b

SPONGE DROPS

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.525
	Eggs 6	0.600
	PETTINA SPONGE SUPREME	1.500
2	COLSET	0.075
Total Weight		2.700

Method:

1. Place Group 1 ingredients in mixing bowl in above order and blend together on low speed.
2. Whisk on top speed for 10 minutes, followed by 2 minutes on second speed.
3. Add Group 2 and mix through on low speed.
4. Deposit or pipe onto a paper lined tray.
5. Bake at 218°C (425°F) for 6-7 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: Approximately 192 (16 dozen) individual sponge drops.