



Gluten Free -

Cakes, Muffins and Cookies -

Sponges -

Cakes -

**Recipe No:**

**R778 - R778e**

## CHOCOLATE SPONGE

USING [BAKELS GLUTEN FREE HEALTH BAKING MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Eggs	0.200
	Sugar	0.060
2	Cocoa Powder	0.015
	Water (boiling)	0.020
3	BAKELS GLUTEN FREE HEALTH BAKING MIX	0.090
	Gluten Free Baking Powder	0.005
4	Butter (melted)	0.015
<b>Total Weight</b>		<b>0.405</b>

**Method:**

1. Beat Group 1 until thick.
2. Mix Group 2 and add to the above.
3. Add Group 3 and blend in.
4. Finally add Group 4 and blend in.
5. Bake at 205°C (400°F) for approximately 10 minutes.

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