



## LIGHT SPONGE CAKE (SOFFIN)

### WHIPPED DOUGH

DIFFICULTY LEVEL



### SPONGE CAKE

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#### INGREDIENTS

SOFFIN	g 350
SUGAR	g 400
ALL-PURPOSE FLOUR	g 250
EGGS - AT ROOM TEMPERATURE	g 600
WATER	g 200

#### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.

#### FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

Bake at 180-190°C for 25-30 minutes in a conventional oven.