

LIGHT SPONGE CAKE (SOFFIN)

WHIPPED DOUGH

DIFFICULTY LEVEL

PONGE CAKE		
INGREDIENTS		PREPARATION
SOFFIN	g 350	Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at
SUGAR	g 400	medium speed.
ALL-PURPOSE FLOUR	g 250	
EGGS - AT ROOM TEMPERATURE	g 600	
WATER	g 200	

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.

