



## BUTTER SPONGE CAKE (SOFTER)

WHIPPED DOUGH - BAKED CAKE

DIFFICULTY LEVEL



### BUTTER SPONGE CAKE

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#### INGREDIENTS

SOFTER  
EGGS - AT ROOM TEMPERATURE  
WATER  
UNSALTED BUTTER 82% FAT - AT ROOM TEMPERATURE

#### PREPARATION

g 1000 In a planetary mixer with the whisk attachment whip all the ingredients, except for the butter, for  
g 600 10-12 minutes.  
g 100 When whipped, slowly pour the melted butter in a stream onto the whipped mixture and gently  
g 200 combine the two.

#### ADVISE:

- For best results, we recommend to measure the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

### DECORATION

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#### INGREDIENTS

BIANCANEVE PLUS

To Taste

## FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

Bake at 180-190°C for about 30 minutes in a deck oven or at 170-180°C for about 35 minutes in a rack fan oven.

Let cool down, then unmould and dust with BIANCANEVE PLUS.

## AMBASSADOR'S TIPS

You can add zest from oranges or lemons to the whipped mixture to give it a great flavour.

You can also replace the whole dose of butter with margarine.