



# SPONGE CAKE (BISCUIMIX)

## WHIPPED DOUGH - BASIC PASTRY RECIPE

DIFFICULTY LEVEL



### SPONGE CAKE RECIPE

#### INGREDIENTS

BISCUIMIX	g 1000
WATER - AT ROOM TEMPERATURE	g 600-650

#### PREPARATION

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

#### FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in and fill them for 2/3 of their volume.

Bake at 180-190°C for 25-30 minutes in a deck oven or at 170-180°C for 30-35 minutes in rack fan oven.

Let cool down, then remove from mould.