BUTTER SPONGE CAKE

Basic level

WHIPPED DOUGH - BAKED CAKE

BUTTER SPONGE CAKE RECIPE

ALICE'S CAKE	2000g	In a planetary mixer with the thick-wire whisk or the paddle attachment whip all the ingredients at medium speed for 5 minutes.
seed oil	750-800g	
water	750-800g	

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter and fill them for 2/3 of their volume.
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.
ADVICE:
To make butter sponge cake with fruit on top, we suggest to add 200g of flour to the recipe, so that the fruit won't sink in the cake mixture during the baking.