



# SPONGE CAKE (SOFFIN)

chef Basic level

WHIPPED DOUGH

## SPONGE CAKE

### INGREDIENTS

#### SOFFIN

all-purpose flour  
sugar  
eggs  
water

### PREPARATION

600g -In a planetary mixer with the whisk attachment whip all the ingredients for  
600g 8-10 minutes.  
800g  
1000g  
400g

## Final composition

-Grease and flour the baking trays, then cast the batter in.  
-Bake at 180-200°C in a conventional oven.