



SPONGE CAKE (SOFFIN)

 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.