



# SPONGE CAKE (SOFFIN)

👤 Basic level

WHIPPED DOUGH

## SPONGE CAKE

### SOFFIN

all-purpose flour

sugar

eggs - at room temperature

water

600g

600g

800g

1000g

400g

In a planetary mixer with the whisk attachment whip all the ingredients for 8-10 minutes.

## FINAL COMPOSITION

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