



BUTTER SPONGE CAKE (SOFFIN)

👤 Basic level

WHIPPED DOUGH - BAKED CAKE

BUTTER SPONGE CAKE

SOFFIN

all-purpose flour
sugar
eggs
water
unsalted butter 82% fat

600g
600g
800g
1200g
200g
200g

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

When whipped, slowly pour the melted butter in a stream onto the whipped mixture and gently combine the two.

ADVISE:

- For best results, we recommend to measured the doses out so that they are proportionate to the volume of bowl of the planetary mixer.
- Very cold temperature of eggs and water reduce the volume of the whipped mixture: if the eggs you use are pasteurized at about 5°C, it is important to extend the whipping.
- You can replace water with eggs to further improve the characteristic of softness and flavour of the end products.

FINAL COMPOSITION

Grease and flour the cake moulds, then cast the batter in.

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.

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