



# CHOCOLATE SPONGE CAKE (SFRULLA CHOC)

👤 Basic level

WHIPPED DOUGH

## SPONGE CAKE

### SFRULLA CHOC

eggs - at room temperature  
water

1000g  
600g  
200g

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 for 25-30 minutes in a conventional oven.