



# SPONGE CAKE MADE WITH SVELTO

👤 Basic level

RECIPE FOR SPONGE CAKE MADE WITH EMULSIFIER

## SPONGE CAKE

sugar	4000g
eggs	4000g
<u>SVELTO</u>	260g
water	600g
<u>ZUCCHERO INVERTITO</u>	200g
<u>VIGOR BAKING</u>	110g
type 0 white flour	2500g
starch	1600g

Whip all the ingredients in a planetary mixer with a whisk attachment for 8-10 minutes at medium speed.

## FINAL COMPOSITION

Grease and flour the cake moulds. Once the mixture is well whipped, fill the cake moulds for 2/3 of their volume. Bake at 190-200°C for 25-30 minutes.