

# SPONGE CAKE (Allied)

## 500g Sponge Cake Mix

3 eggs

175ml water (use room temperature water)

Preheat oven to 180C (350F). 160C for a fan forced oven  
Place water, egg and Sponge Cake Mix into bowl (in that order). Blend on low speed using wire whisk. Whip at top speed for 6-10 min.

Bake in 2 x 8 inch (20cm) round pans for 15-20 minutes or until it springs back when lightly touched in the center.



A mixing time of 10 minutes' results in a lighter more open texture. For Swiss Rolls a mixing time of 6 minutes is recommended to avoid the sponge cracking when rolled. To make a chocolate sponge, add one Tbsp. of Dutch cocoa.

Ideas for fillings include instant custard, pie fillings ganache and truffle mix, (available from W&P), or whipped cream.

**NB. If increasing the size of the tin , do not fill more than quarter full otherwise it may not cook properly, increase temperature to 190C. It is better to have more layers than a thicker cake.**

**Ingredients:** Wheat Flour, sugar, Milk Solids, Raising Agents (500,541), Emulsifiers (471,472b, 475, 477 or 472a), Starch, Maltodextrin, Vegetable Oil (contains Palm, Canola), Thickener (412,415), Stabiliser (450), Colour (110,102)