



APPLICATION-RECIPE

SPONGE CAKE – EGG FREE - BUDGET



APPLICATION
CLUSTER:
BAKERY &
SWEET

DATE: 14.06.2023

REVISION-NO: 002

PRODUCT GROUP

Milk & Whey Proteins
Baking Emulsifier

	INGREDIENTS	%	g	DETAILS
1	GLOBALAL 80 N	2.50	20.00	MEGGLE
2	EDIFETT SCP 001 SG	2.50	20.00	MEGGLE
3	Native Starch	15.00	120.00	Corn or Wheat
4	Wheat Flour	21.30	170.40	Type 550
5	Sugar	24.00	192.00	
6	Baking Powder	1.70	13.60	
	TOTAL POWDER	67.00	536.00	
7	Water	33.00	264.00	
	TOTAL	100.00	800.00	

PROCESS STEPS



BLEND ALL DRY INGREDIENTS (1-6)



PUT WATER (7) IN A VESSEL



ADD POWDER MIX



BEAT THE BATTER
(1 min., slow speed, 5 min., high speed)



BAKE (30 min., 180°C)

REMARK

The use of alternative ingredients / suppliers is possible but should be checked carefully