

NEW



Authentic American Bakery Ingredients

Super Sponge Cake Mix



MC Super Sponge Cake Mix

Our traditional Whisking Sponge Mix is ideal for your everyday sponge cake requirements, while Super Sponge Cake Mix is rich, super-stable and pliable. They are perfect for luxurious and tasty cakes, swiss rolls, desserts or super indulgent products such as Black Forest Gateau, roulades and cup cakes.

MC Super Sponge Cake Mix for economy and reliability

Benefits

- Easy and quick to use
- Very light fluffy texture
- Very versatile for many types of sponge cakes, swiss rolls, Bavois, Tiramisu etc
- Can be sheeted for layer style bar cakes
- Extra stable: self levelling and holds shape well
- Pliable and Crack resistant: Perfect for sponge cakes and swiss rolls
- Great value for money (Economical to use)

MC Super Sponge Cake Mix recipe



This MC Super Sponge Cake Mix makes a light Fluffy sponge with a stable crumb structure.

Ingredients

MC Super Sponge Cake Mix	1000g
Whole eggs	750g
Water	100g

Instruction and Procedure

Place the eggs and water in the mixer bowl.
Add the MC Super Sponge Cake Mix.
Blend for 1 minute on slow speed using a whisk.
Scrap down batter from the sides of the bowl.
Mix 10 minutes for fast speed.
Stir for 1 minute on slow speed.

Baking Temperature: 195°

Baking Time: 30 minutes (depending on shape, size and weight of product).

a very
versatile product...



226 Old New Brunswick Road
Piscataway, New Jersey 08854 U.S.A.
tel: +1 732-562-1880,
fax: +1 732-562-1850
email: info@afcfoodconcepts.com
www.afcfoodconcepts.com

