



## LIGHT SPONGE CAKE (SOFFIN)

WHIPPED DOUGH

**DIFFICULTY LEVEL**



### SPONGE CAKE

#### INGREDIENTS

SOFFIN

SUGAR

ALL-PURPOSE FLOUR

EGGS - AT ROOM TEMPERATURE

WATER

g 350

g 400

g 250

g 600

g 200

#### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment for 10-12 minutes at medium speed.

#### FINAL COMPOSITION

Grease and flour the baking trays, then cast the batter in.

Bake at 180-190°C for 25-30 minutes in a conventional oven.