# AP Complete Sponge Mix

## INGREDIENTS

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|---|---|
| 103911 Complete sponge Mix | 1.000kg |
| Water | 0.600L |

## SUGGESTED WEIGHTS AND COOKING GUIDE

| | | | |
|---|---|---|---|
| 7 inch round | 0.220kg | 190ºC | 10 – 12 mins |
| Swiss Roll | 1.000kg | 220ºC | 15 – 18 mins |
| Sheets | 2.000kg | 200ºC | 18 – 20 mins |

## METHOD

1. Using a whisk place water then cake mix into mixing bowl.
2. Mix on 1st speed for 1 minute. Scrape down bowl.
3. Mix on 3rd speed for 10 minutes. Then mix on 2nd speed for 3 minutes.
4. Ideal batter temperature is between 24 -30ºC
5. Deposit batter into lined tins. Refer to scale weights and cooking guide below.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.