

## Baking mixture – Sponge mix

Article number: 303041

Powder – highly productive  
filling quantity: 1200 g

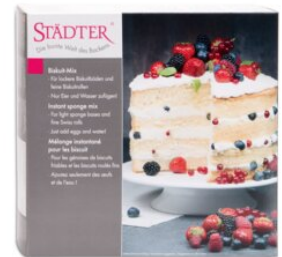
For light sponge bases and fine Swiss rolls  
Just add eggs and water!

Vegetarian

### Description

Baking mixture for a sure success of sponge cake bases. For light and tender jelly rolls.  
With our convenience products you buy professional high-quality products. The baking mixtures are produced of finest raw material in Germany.  
All products are easy to process, taste delicious and are always a success.

Sealed plastic container in folding box. With instructions and recipe suggestions.  
The item is excluded from the exchange.



### Manual

Sponge base (ø 26–28 cm): Weigh out 400 g sponge mix, 70 ml water and 4 eggs.  
Whisk all the ingredients in a bowl for 10 minutes. Pour the mixture into a baking ring or into a greased baking mould sprinkled with flour and bake for approx. 40 minutes at 180°C upper / lower heat (160°C recirculating air) in a pre-heated oven. Leave to cool slightly and then turn out on a wire rack.

Tip: For a Viennese base, fold 60 g melted butter into the whisked mixture. For a chocolate Viennese base, in addition to the butter fold 2 tbsp. cacao powder or a packet of chocolate pudding powder into the whisked mixture.

### Ingredients

Sugar; WHEAT flour; WHEAT starch; Emulsifiers: polyglycerine esters of fatty acids (E475), mono- and diglycerides of fatty acids (Palm by RSPO-SG) (E471), modified starch (E1442); Baking agents: diphosphates (E450), sodium carbonate (E500); dried glucose syrup; skim MILK powder, salt; Thickening agent: xanthan gum (E415); natural aroma (by VO 1334 / 2008); enzymes

Contain gluten, lactose. May contain traces of egg white, soy, sesame and lupines.

### Nutrition Facts

Nutritional value per	100 g
physiological energy value	1575 kJ / 371 kcal
fat	2.4 g
hereof saturated fatty acids	0.5 g
carbohydrates	83.8 g
hereof sugar	40.7 g
Fibres	1.0 g
protein	3.3 g
Natrium	0.6 g
salt	1.6 g