



## Recipe Suggestion Gluten Free sponge cake

**Product:** Sponge cake for manufacturers of premix for craft bakers

**Recipe:**

	Gram
Sugar	434
Native rice starch	242
Native tapioca starch	184
Native potato starch	62
Emulpals® 115	33
Native maize starch	19
Non- fat milk powder	6
Baking powder	7
CMC	5
Guar gum	5
Salt	3
Premix	1000
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Fresh eggs/past. eggs	750
Water	420
Total	2170

\* Typical batter density, whipping time 5 minutes

Gram/liter	430
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**Procedure:** \* Method: All - in

\* Equipment: Hobart A200N, 8 l bowl and a whisk

\* Whipping conditions:

\* Add all the liquid ingredients into the bowl. The dry ingredients are weighed, sieved and added to the bowl.

Whip all ingredients at slow speed for 1 min.

Then whip at high speed for 3- 10 min, depending on type of machine.

Batter density is measured.

\* Baking time for sponge cake: Approx. 25-30 minutes at 175-200 °C (347-392 °F), depending on size and weight.

Identification: Gluten Free sponge cake (97020401-EU-E-RS)-123.doc