



GOURMET SPONGE



PRODUCT DATA SHEET

INGREDIENTS LIST

Wheat Flour, Sugar, Wheaten Starch, Milk Solids, Emulsifiers (471, 472e, 475, 477), Raising Agents (450, 500), Iodised Salt, Milk Protein, Hydrolysed Starch, Soya Flour, Dextrose, Artificial Flavour, Free Flowing agent (554), Colour (161b),

Contains: Wheat (Gluten), Milk and Soya

May be present: Eggs

NUTRITIONAL INFORMATION

Serve size: 50g

	Average Quantity per 100g dry mix	Baked Ave per 100g mix	Baked Ave per Serve 50g
Energy	1583 kj	984 kj	492 kj
Protein	5.47 g	5.7 g	2.9 g
Fat, total	3.29 g	3.7g	1.9 g
- saturated	0.17 g	0.8g	0.4 g
Carbohydrate, total	79.12 g	42.9 g	21.5 g
- sugars	40.67 g	22.1 g	11.1 g
Sodium	737 mg	428 mg	214 mg

All values specified above are averages only when prepared according to instructions.

COUNTRY OF ORIGIN

Made in Australia from local & imported ingredients

METHOD

What you Need

- 350 g Millers Gourmet Sponge Mix
- 125ml warm water
- 3 Large eggs (Room temperature. If eggs are straight from the fridge increase water temperature)

1. PREHEAT

Pre heat oven to 180 C. (Temperature is a guide and will vary according to oven type. Fan forced ovens may require slightly lower temperature and convection ovens may require slightly higher temperature).

2. MIX

Place the liquids into a mixing bowl and add the Millers Gourmet Sponge Mix. Whisk on slow for 2 minutes to combine all the ingredients, scrape down the sides and bottom of the bowl to make sure that all the mix is combined. Whisk on High speed for a further 10 minutes.

3. BAKE

Scrape the batter into a 10" Cake tin. Bake for approx. 25 minutes (variable)

Note: Ideal Finished batter temperature 22° - 26° C

BAKING TIP

If during baking the sponge cake peaks and cracks on top, the oven temperature is too high. If the sponge top is completely flat the oven temperature is too low. A slight even dome shape should be formed with no signs of cracking. When baked the sponge top should spring back when touched leaving no indented finger mark. Watch for the cake pulling away from the sides of the tin. If this is happening the sponge is being over baked.

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