

# Sponge cake

Cuisine: English

Food category: Pastry



Author: Ondrej Vlcek

Company: Retigo



## Program steps

Preheating: 165 °C

1 Hot air 100 % Termination by time 00:30 hh:mm 150 °C + 70 %

## Ingredients - number of portions - 10

Name	Value	Unit
Butter	230	g
powdered sugar	250	g
Eggs	3	pcs
plain wheat flour	225	g
baking soda	10	g
Vanilla extract	2	g

## Nutrition and allergens

Allergens: 1  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	866.9 kJ
Carbohydrate	40.8 g
Fat	18.9 g
Protein	2.8 g
Water	0 g

## Directions

Put all ingredients together apart from baking powder into mixing bowl and whisk for about 2 minutes. Until it's mixed thoroughly. Then add baking powder and mix for about 10 seconds. You should have nice wet mixture. Best to use round cake tin which should be greased and dusted with flour to prevent sticking. Spread the mixture over the tin and level it up with pallet knife. Bake in our premium combi oven for about 30 minutes. To check if baked you can put metal skewer into cake if it comes out clean. Otherwise add few more minutes. Let it cool and use as desired. Good for birthday cakes.