

Sponge cake

Cuisine: **Czech**

Food category: **Breakfast**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

1	Hot air	0 %	Termination by time	00:30 hh:mm	180 °C	100 %	
2	Hot air	100 %	Termination by time	00:35 hh:mm	165 °C	100 %	

Ingredients - number of portions - 12

Name	Value	Unit
caster sugar	1.1	kg
vanilla sugar	0.04	kg
plain wheat flour	2	kg
chicken eggs	0.8	kg
baking powder	0.06	kg
whole milk powder	0.12	kg
water	1.14	l
5 tbsp vegetable oil	1	kg
raisins	0.32	kg
cornstarch	0.16	kg
lemon peel	0.1	kg
powdered sugar	0.04	kg
vanilla sugar	0.02	kg
5 tbsp vegetable oil	0.08	l
plain wheat flour	0.1	kg

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Directions

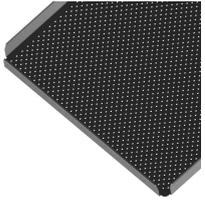
In the bowl of a stand mixer, cream the softened fat with sugar and while continuously mixing, slowly add the mixture of eggs and milk. Then we add vanilla sugar and lemon zest. Separately, we sift flour, starch, and baking powder into the mixture, add raisins, and mix the batter again.

We slowly mix the resulting batter on low speed to a perfect consistency.

We evenly distribute the mixture into greased pans dusted with plain flour, place them in a preheated combi oven, and bake until golden.

Nutritional value of one portion	Value
Energy	2085.5 kJ
Carbohydrate	269.1 g
Fat	97 g
Protein	31.3 g
Water	0 g

Recommended accessories



Perforated aluminium sheet, teflon coated