



TOFFEE SPONGE MIX

A convenient mix to prepare egg-based delightful golden-brown coloured toffee & caramel flavoured sponges and cakes.

SPONGE EXPORT LINE

TOFFEE SPONGE MIX

SwissBake[®] Toffee Sponge Mix is a complete mix to prepare egg-based delightful golden brown coloured and natural toffee & caramel flavoured sponges and cakes. It is made using natural caramel and malted barley flour that imparts an amazing taste and mouthfeel to the cake. Makes cakes with a nice velvety texture and good stability necessary for preparing layered cakes.

Professional and commercial pastry chefs can use their creativity to prepare a whole new range of innovative confectionery products using Toffee Caramel Cake as their base. This product is highly recommended for professional, commercial and industrial bakers preparing innovative desserts and pastries to delight their customers.



- ✓ *Made with real caramel.*
- ✓ *Appealing golden brown colour and toffee flavour.*
- ✓ *Consistent and reliable production output.*

PREPARATION

Place all the ingredients except oil in a mixing bowl. Use a whisk attachment on a planetary mixer for mixing. Mix at slow speed for 1 minute and at medium speed for 3 minutes to 4 minutes. Scrape the batter, add oil and again mix at slow speed for 1 minute. Pour the batter into the baking tins. Bake at a maximum temperature of 160°C for 25 minutes to 30 minutes.

TIP For the perfect color profile, strictly do not bake above 160°C & total baking time should not exceed 30 minutes.

RECIPE

SPONGE MIX	1000 gm
Fresh Eggs	500 gm
Oil	50 gm
Water	225 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Edible Starch, Caramel, Emulsifiers (E475, E471, E481), Raising Agents (E500(ii), E450(i)), Stabiliser (E415), Food Colour (E150C), Nature Identical Flavourings (Toffee, Vanilla).

