

FATLESS SPONGES AND SWISS ROLLS

RECIPE - Top Quality	kg	lb	oz	MAKE UP INSTRUCTIONS (For all recipes)
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
Mac-a-Cake	1.000	2	4	
Whole Egg	3.400	7	8	
Water (approx.*)	1.400	3	0	
Total	11.800	26	0	
Middle Quality	kg	lb	oz	
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
Mac-a-Cake	1.000	2	4	
Whole Egg	3.000	6	10	
Water (approx.*)	1.700	3	12	
Total	11.700	25	14	
Good Commercial Quality	kg	lb	oz	
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
Mac-a-Cake	1.000	2	4	
Whole Egg	2.700	6	0	
Water (approx.*)	2.000	4	8	
Total	11.700	26	0	
VICTORIA SPONGES - Add to the above recipes				
RECIPE	kg	lb	oz	
Shortening	0.940	2	0	
LIGHT GENOESE				
RECIPE	kg	lb	oz	
Caster Sugar	3.500	7	12	
Cake Flour	2.800	6	3	
Mac-a-Cake	1.000	2	4	
Whole Egg	3.400	7	8	
Water (approx.*)	1.200	2	10	
Butter/Cake Margarine	1.400	3	0	
Total	13.300	29	5	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

GOLDEN LOAF CAKE			
RECIPE	kg	lb	oz
Caster Sugar	2.650	5	14
Cake Flour	2.300	5	0
Mac-a-Cake	1.000	2	4
Whole Egg	2.500	5	8
Water (approx.*)	0.400	0	14
Butter/Cake Margarine	1.900	4	3
Total	10.750	23	11

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