

Macphie Sponge Mix is a complete mix which requires only the addition of water to make fatless sponges and Swiss rolls. Victoria sponges may also be made with the inclusion of shortening or cake margarine.

The batter is tolerant and the baked products have a light, moist crumb and handle without breaking.

FATLESS SPONGES AND SWISS ROLLS

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Sponge Mix	5.000	11	0	<ul style="list-style-type: none"> • Add the water (and fat for Victoria sponges) to the Macphie Sponge Mix and whisk for 1 minute on slow speed. • Scrape down. • Whisk on top speed for 10-15 minutes*, followed by 2 minutes on slow speed. • For fatless sponges deposit 160g (5½oz) into a 15cm (6") round tin and bake at 190°C (380°F) for approximately 18 minutes. • For Swiss rolls deposit 1kg (2lb 4oz) onto a 75cm x 45cm (30" x 18") baking sheet and bake at 250°C (480°F) for approximately 5 minutes. • For Victoria sponges deposit 230g (8oz) into a 15cm (6") round tin and bake at 170°C(340°F) for approximately 30 minutes.
Water (approx.)	2.500	5	8	
Total	7.500	16	8	
VICTORIA SPONGES				
RECIPE	kg	lb	oz	
Macphie Sponge Mix	5.000	11	0	
Water (approx.)	2.500	5	8	
Shortening/Cake Margarine	0.750	1	10	
Total	8.250	18	2	

*Mixing time dependent on the size and speed of mixer used.

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.