

Plain SPONGE MIX

2020 SUGAR COMPLIANT

Product Information

Description

A multi-purpose plain sponge, this mix gives a golden coloured, homemade look with a good lift. Suitable for making large tray bake, sponge cakes and individual loaf cakes. For something extra special why not add pineapple and coconut to make an upside down cake.

Brand: Middleton Catering Mixes

Description: Plain Sponge Cake Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0012

(Internal Code: P200B)



Shelf Life

24 hours after baking

Portion Yields

3.5kg Bag makes 92 x 57g (2oz) portions.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians
- ✓ 2020 Sugar Compliant

Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	1726	654
Energy (kcal)	409	155
Fat (g)	10.4	3.9
of which Saturates (g)	4.8	1.8
Carbohydrate (g)	71	27
of which Sugars (g)	23.3	8.9
Fibre (g)	2.0	0.8
Protein (g)	7.9	3.0
Salt (g)	1.2	0.4

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Palm Oil, Butter **MILK** Powder, Dried Whole **EGG** Powder, Emulsifier (Glucose Syrup, E472b, E477, **SOYA** Flour), Raising Agent (E500(ii)), Skimmed **MILK** Powder, Leavening Agent (E450(vii), E341(i)), **MILK** Protein (Whey Powder, Acid Casein), Dried **EGG** White Powder, Raising Agent (E450(i), E526, E341), Flavouring, Thickener (Xanthan Gum).

Allergens

For allergy advice see ingredients in "**bold**" and UPPERCASE

Cooking Instructions

Dry Mix	Water	Batter Portions 57g
1kg	500ml	26
Whole Bag 3.5kg	1750ml	92

- 1) Place the weighed out mix in mixing bowl.
- 2) Select the whisk mixing attachment.
- 3) Add water to mix and blend for 1 minute on medium speed, scrape bowl down, then blend for a further 4 minutes on medium speed.
- 4) Pour batter into baking tray/sponge tin as required.
- 5) Bake in the centre of a pre-heated oven at 190°C/375°F/Gas Mark 5 for 25-30 minutes until risen and golden brown.