

## Product Information

### Description

A versatile luxurious sponge cake, with a golden, homemade look and good lift. Suitable for making large tray bake, sponge cakes and individual loaf cakes. For a tasty treat add oranges, pineapple and mango to make a tropical alternative.

Brand: Middleton Catering Mixes

Description: Supreme Sponge Cake Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0001

(Internal Code: P200A)



### 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)	1773	673
Energy (kcal)	421	160
Fat (g)	11.7	4.4
of which Saturates (g)	5.2	1.9
Carbohydrate (g)	71	27
of which Sugars (g)	23.0	8.7
Fibre (g)	2.1	0.8
Protein (g)	8.3	3.2
Salt (g)	1.3	0.5

### Ingredients

**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Dried Whole **EGG** Powder, Whey Powder (**MILK**), Palm Oil, Dextrose, Raising Agent (E500(ii)), Butter **MILK** Powder, Leavening Agent (E450(vii), E341(i)), Maltodextrin, Dried **EGG** White Powder, Raising Agent (E450(i), E526, E341), Emulsifier (Rice Starch, E475, E471), **MILK** Protein (Whey Powder, Acid Casein), Thickener (Xanthan Gum).

May Contain: Soya

### 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 a 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 5 minutes on medium speed.
4. Pour batter into a baking tray / sponge tin as required.

### Baking Instructions

Bake in the centre of a preheated oven at 190°C/375°F/Gas Mark 5, for 20-30 minutes, until risen and golden brown.