

Another delicious recipe from EOI



Sovereign Sponge

Group	Grams	Ingredients	Method
1	1220 700 115	Eggs Water Sponge Emulsifier paste	Place all ingredients into group 1 in a mixing bowl (liquids first)
2	1400 1400 45 45 30	Sponge flour Caster sugar Baking powder Milk powder Salt	Blend group 2 to group 1, scrape down, and whisk for 5 minutes on 3rd gear
3	350 60	EOI Sovereign Water	Add the EOI Sovereign to hot water ensuring margarine is melted. Stir quickly and lightly into the batter in the last half minute of the mixing time
	5365	Total Weight	

Makeup Procedure

200g into greased 18cm pans

Baking: 190°C for 18 minutes

Freezing: Sovereign sponge is suitable for freezing prior to baking

Points of Importance: Make sure group 3 is very hot when stirring into batter, add quickly during last half minute of mixing time

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