

Iced Sponge



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Plain Flour	13 g	125 g	625 g	1.25 kg	2.5 kg
Wholemeal Flour	4 g	42 g	208 g	417 g	833 g
Baking Powder	1 g	10 g	52 g	104 g	208 g
Margarine	12 g	117 g	583 g	1.17 kg	2.33 kg
Caster Sugar	10 g	104 g	521 g	1.04 kg	2.08 kg
Eggs Medium	0.25 each	2.5 each	12.5 each	25 each	50 each
Semi Skimmed Milk	4 ml	42 ml	208 ml	417 ml	833 ml
Icing Sugar	8 g	83 g	417 g	833 g	1.67 kg

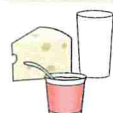
Method

Sieve flour and baking powder into the bowl of the mixing machine. Add the other ingredients in order shown in the recipe. Use the beater attachment and mix at slow speed until all ingredients start to come together. Switch to medium speed and beat further. Divide into greased tins. Bake in the oven at 190c until cooked. Decorate with the icing mixing the icing sugar with enough water and coat the sponge, leave to set.

Assembled Tags



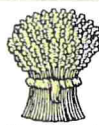
Contains Eggs



Contains Milk

SO<sub>2</sub>

Contains Sulphur Dioxide & Sulphites > 10mg/Kg



Contains Wheat