

Syrup Sponge



Ingredients

Description	Ptn	10ptn	50ptn	100ptn	200ptn
Eggs Medium	0.2 each	2 each	10 each	20 each	40 each
Caster Sugar	11 g	113 g	567 g	1.13 kg	2.27 kg
Plain Flour	11 g	113 g	567 g	1.13 kg	2.27 kg
Baking Powder	0 g	3 g	13 g	25 g	50 g
Water	4 ml	38 ml	192 ml	383 ml	767 ml
Golden Syrup	8 g	83 g	417 g	833 g	1.67 kg

Method

Sieve the flour and baking powder
 Whisk the eggs on fast speed for half a min
 Add the sugar and continue to whisk until the mixture is thick and creamy
 Switch to slow speed and fold in the flour and water together
 Pour the golden syrup into tins
 Put the mixture over the syrup and bake in the oven at 190c until golden.

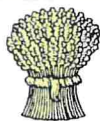
Assembled Tags



Contains Eggs

SO₂

Contains Sulphur Dioxide & Sulphites > 10mg/Kg



Contains Wheat