## **Commercial Recipe:**

## **Sponge Cake Base: Instructions**

Ingredients: (1) 8" pan: 25 lb batch:

 $\begin{array}{ccc} \text{Mix} & 12 \text{ oz} & 25 \text{ lb} \\ \text{Water} & 3 \text{ oz} & 6 \text{ lb 4 oz} \\ \text{Whole Eggs} & 5.28 \text{ oz} & 11 \text{ lb} \\ \end{array}$ 



Please Scan QR code for more information.

## **Directions:**

- 1. Whip 1 minute on low speed.
- 2. Scrape down, then whip 6 minutes on high speed.

## **Conventional Oven:**

Bake at 350°F for 22-23 mins.