

Sponge Cake Mix Instructions

Just add Eggs, Oil & Water!

Keep this leaflet in a safe place ~ the chart inside gives exact measurements for the ingredients needed when baking different shapes and sizes.



If you ever lose your leaflet, you can download a copy from our website, www.sweetsuccess.uk.com

Why not experiment with adding other ingredients too? Add dried fruit to our vanilla sponge mix for a delicious lightly fruited cake, or indulgent chocolate chips to the chocolate sponge mix for a real chocoholics dream! Just blend into the finished batter before baking.

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The table below gives the weight of Sweet Success Sponge Cake Mix and other ingredients needed for different sizes of cake. Any extras (choc chips, fruit, lemon flavouring/zest etc) can be blended in at the end without altering other weights

ALL WEIGHTS ARE IN GRAMS

Crack eggs into a jug on your scales to get an accurate weight.

	6" Round	8" Round	10" Round	12" Round
Sponge Mix	265	480	750	1070
Egg	95	165	260	370
Vegetable Oil	80	145	225	320
Water	60	110	165	240
TOTAL BATTER WEIGHT	500	900	1400	2000

CUPCAKES usually take 30 to 45g batter depending on size.

	6" Square	8" Square	10" Square	12" Square
Sponge Mix	325	590	910	1310
Egg	115	205	315	455
Vegetable Oil	100	175	270	390
Water	70	130	205	295
TOTAL BATTER WEIGHT	610	1100	1700	2450

INSTRUCTIONS

For either Vanilla or Chocolate Sweet Success Sponge Mix

INGREDIENTS

All ingredients, including eggs, should be at room temperature before starting. We give a weight in grams for eggs as it is so much more accurate than a 'one egg or two' approach! For guidance, one large egg will normally weigh about 50g.

TOOLS

You will need a flexible plastic spatula to scrape down the bowl and beater during mixing.

SHELF LIFE

Depending on baking and storage conditions, you should expect your cake to last for up to 2 weeks. If a longer life is needed, substitute half the water in the recipe with glycerine. This should give around a 4 week shelf life.

PREPARING THE TIN

Use vegetable oil or cake release spray on the tin, and a piece of greaseproof paper to line the base. A 3" high tin is recommended to bake a 2.5" high cake. The scaling weights given are for a 2.5" deep cake – shallower cakes will need less batter, eg a 2" deep cake will need 20% less.

BAKING TEMPERATURES AND TIMES

For a 2.5" deep cake we recommend baking at 140°C for at least 1 hour 45 minutes, up to 2 hours and 15 minutes depending on the size – until the centre is springy to the touch and a skewer comes out clean. This cool bake will give a flatter top, suitable for a decorated cake. Higher temperatures will give a more domed top.

For sheet cakes of 1.25" deep, bake at 160°C for 35 - 40 minutes. Smaller cakes (cupcakes, muffins etc) need a higher temperature of around 160°C, or up to 200°C if you want a more domed top.

Due to the variability of domestic ovens, all baking times & temperatures suggested should be used a guide only. A trial and error approach might be required to find the exact times & temperatures which work for your oven.

COOLING

Cool for 15 minutes in the tin, then invert onto a cooling rack or some sugared greaseproof paper or board.

Cooling upside down will help flatten any doming on the top. We recommend decorating the cake using the flat baked base as the top. Wait until completely cool before wrapping in polythene, foil, or placing in a cake storage tin

METHOD

The instructions given are for a conventional planetary mixer such as a Kenwood Chef or Kitchenaid fitted with a beater (not a whisk). A standard Kenwood Chef bowl (4 litre) can mix up to 2.5kg batter, which is enough for a 12" Square Cake.

Look at the chart overleaf to see the weight of cake mix and other ingredients needed for your size of tin.

Weigh all the ingredients into your bowl. Mix for one minute on a slow speed, then stop, scrape down the bowl and beater and mix again for 4 minutes on medium speed. Add any extra ingredients of your choice (fruit, chocolate chips etc), for the final minute of mixing. Over-mixing will affect the quality of the finished cake. Pour into the prepared tin and bake according to size and depth required – see baking temperatures and times, left.

OTHER PRODUCTS

Interested in other Sweet Success products? Visit our website at www.sweetsuccess.uk.com for details of our ready to decorate cake bases, sugarpastes and other cake decorating essentials!