

Victoria Sponge Cake using WHITE SPONGE CAKE MIX

Recipe for approx. 6 cakes of 20 cm (8 inches) Ø

Batter:

WHITE SPONGE CAKE MIX	1.000 kg	2 lb 3.5 oz
Whole egg	0.750 kg	1 lb 10.5 oz
Water	0.300 kg	0 lb 10.5 oz
Total weight	2.050 kg	4 lb 8.5 oz

Mixing time: 12 minutes (using a wire whisk)

Specific gravity: 0.35 – 0.40

Scaling weight: approx. 0.300 kg (10.5 oz)

Baking temperature: 200° C (390° F)

Baking time: approx. 25 minutes

Filling cream:

Cream	1.800 kg	3 lb 15.5 oz
Sugar	0.200 kg	0 lb 7 oz
Total weight	2.000 kg	4 lb 6.5 oz

Whipping time: 3 – 4 minutes

Scaling weight: 0.200 kg (7 oz)

Instructions for use:

Whip all the ingredients, place in the prepared pans and bake. After cooling, fill the bases with the cream and strawberries/strawberry jam. Subsequently, decorate as desired.

