Victoria Sponge Cake
using IREKS WHITE SPONGE CAKE MIX

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

Batter:

IREKS WHITE SPONGE CAKE MIX	1.000 kg	100.0 %
Whole egg	0.750 kg	75.0 %
Water	0.300 kg	30.0 %
Total weight	2.050 kg	

Mixing time:	12 minutes (using a wire whisk)
Specific gravity:	0.35 – 0.40
Scaling weight:	approx. 0.300 kg
Baking temperature:	200° C (390° F)
Baking time:	approx. 25 minutes

Filling cream:

Cream	1.800 kg	100.0 %
Sugar	0.200 kg	11.0 %
Total weight	2.000 kg	

Whipping time:	3 – 4 minutes
Scaling weight:	0.200 kg
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.

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