



خليط كيك سبونج **Sponge Cake Mix** **BEST MIX**

RECIPE	المكوّنات	خليط الكيك الإسفنجي SPONGE CAKE	كيك سويس رول SWISS ROLL	كيك الإنجليزي ENGLISH CAKE
Sponge Cake Mix	خليط سبونج إيش	500 gms (11 pack)	500 gms (11 pack)	500 gms (11 pack)
Whole Eggs	بيض	150 gms (3 pack)	150 gms (3 pack)	200 gms (5 pack)
Water	ماء	150 gms (150 ml)	50 gms (50 ml)	40 gms (40 ml)
Vegetable Oil	زيت نباتي	40 gms (30 ml)	40 gms (30 ml)	100 gms (100 ml)

PREPARATION طريقة التحضير

- Pre-heat oven to:
 - SPONGE CAKE 180°C - 190°C
 - SWISS ROLL 220°C - 240°C
 - ENGLISH CAKE 170°C - 180°C
- Place all ingredients in a mixing bowl. (Except oil for Swiss Roll).
- Beat 1 - 2 mins. Low Speed (scrape the bottom surface of the bowl.) Then beat at High Speed for 5 mins.
- For a finer mixture, mix for another 1 minute at Low Speed. For SWISS ROLL, oil needs to be added at this stage.
- Pour into prepared pan; 2/3 full. Yield:
 - SPONGE CAKE: 2 Medium Round pan (base: Ø20cm x H4cm)
 - SWISS ROLL: 3 Swiss roll pan (base: L:30cm x W:24cm x H:2cm)
 - ENGLISH CAKE: 2 Loaf Pans (base: L:21cm x W:11cm x H:6cm)
- Baking Time:
 - SPONGE CAKE: 30 mins - 40 mins. (or until done)
 - SWISS ROLL: 5 mins. (or until done)
 - ENGLISH CAKE: 50 mins - 55 mins. (or until done)
- Cool cakes in pan before removing. Decorate as desired and serve.

INGREDIENTS
WHEAT FLOUR, SUGAR, CORN STARCH, WHEAT STARCH, EMULSIFIER (MONO AND DIGLYCERIDES, SORBOL, ECHEL, SODIUM STEAROYL LACTATE E481), LEAVENING AGENT (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SALT, NATURAL IDENTICAL FLAVOR (VANILLA).

Contains Gluten, eggs, soy ingredients and may contain milk.

NET WEIGHT 500G

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