



Gluten-free Sponge using SINGLUPAN

SINGLUPAN	1.000 kg
Sugar	0.900 kg
Whole egg	1.000 kg
Total weight	2.900 kg

Beating time: 6 – 7 minutes (using a whisk)

Scaling weight: as desired

Instructions for use: Whisk whole egg and sugar at fast speed (using a whisk), for about 6 – 7 minutes (depending on the type of Hobart machine used). Add SINGLUPAN and mix gently by hand until the mix is completely absorbed. Pour the batter into moulds, fill it to $\frac{3}{4}$ and bake.

Baking temperature: 180° C

Baking time: approx. 25 minutes