



## **SUPER SPONGE PLAIN OR** **CHOCOLATE**

### **INGREDIENTS**

340gms SPONGE MIX

2 EGGS

1/2 cup WATER

### **METHOD**

1. Place water, eggs and Sponge Mix in a bowl (in that order).
2. Blend on low speed.
3. Whip on top speed for 6 - 10 minutes.

Mixing for 10 minutes results in a lighter texture.

For Swiss Roll, mix for only 6 minutes.

4. Bake for 15-20 minutes at 180°C.

THIS IS ONLY A GUIDE.

**PANTRYMAN**