

Gluten-free Sponge using SINGLUPAN

RECIPE SERVICE

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| 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

Baking temperature: 180° C

Baking time: approx. 25 minutes

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.

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