



Biscuit

As the crucial basis for every cake this recipe for sponge cake is essential for every baking fan.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Performance Pans Round Cake
Pan Ø25cm

191002569
€9.80



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Ingredients

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 33 ml water
- 5 eggs (approx. 250 g)

Tools

- FunCakes Bake Release Spray 200 ml
- Wilton Performance Pans® Round Cake Pan Ø 25 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Mixing bowl
- Mixer

Step 1: Preparation

Preheat the oven to 175°C (347°F) or 160°C (320°F) for a fan oven. Spray the Wilton Performance Pans® Round Cake Pan with FunCakes Bake Release Spray.

Step 2: Make the mix

Combine 330 g FunCakes Mix for Sponge Cake Deluxe with 5 eggs and 33 ml water in a bowl. Beat the batter for 7-8 minutes on high speed, then mix for another 2-3 minutes on low speed.

Step 3: Bake the cake

Fill the greased cake pan halfway to two-thirds full and bake for 35-40 minutes. Do not open the oven during baking! The cake is done when it springs back to the touch. Remove from the pan immediately after baking and let it cool on the Wilton Recipe Right Non-Stick Cooling Grid.

Step 4: Decorate as desired and enjoy this sponge cake!

This recipe was made possible by FunCakes.