



Sponge fingers

Sponge fingers, kids love them! Now make your own homemade sponge fingers with the FunCakes mix for Sponge Cake. Follow the steps in the recipe. Also ideal to use by making tiramisu.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85

Other materials:

- 76 gram beaten egg
- 1 tablespoon water
- Granulated sugar

Preheat the oven to 200°C (convection oven 180°C). Mix 100 gram mixture with 76 gram egg and 1 tablespoon water. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes.

Sprinkle a thick layer of sugar on the baking paper. Fill a decorating bag with the batter and cut off the top, with a dia of 8 mm. Pipe long stripes of batter on the sugar. Keep in mind that the batter rises.

Bake the sponge fingers in approx. 8 minutes at 200°C. Place the oven back to 100°C with the door a bit open and bake the fingers for another 15 minutes.

They are done when they are firm to touch. The best way to decorate them is between a layer of baking paper in a sealed container.