

Sponge Cakes

with Abel+Schafer Vienna Sponge Cake Mix
or Chocolate Sponge Mix

Basic Recipe for Vienna Sponge Cake

Vienna Sponge Cake Mix (#22028)	10 lbs.
Whole Eggs	7 lbs. 8 oz.
Water	3 lbs.
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	20 lbs. 8 oz.

1. Place eggs and water in a mixing bowl, then add the Vienna Sponge Cake Mix.
2. Whip on low speed for 1 minute to combine, then continue on high speed for 8 minutes.
3. Scale at 7 oz. for 6" cake rounds. For 8" cake rounds, increase scaling to 10 oz.
4. Bake at 360° F for about 16 – 20 minutes.

Also available
Chocolate Sponge Mix (#22044)

For Jelly Rolls



Increase the eggs to 8 lbs. and the water to 4 lb. 4 oz., and include 2 lbs. vegetable oil.

Scale at 2 lbs. 12 oz. and bake at 450° F for 5 – 7 minutes.

Spread with **Komplet Raspberry Jam (#03037)** or **Apricot Jam (#03036)**, roll and freeze to help it set up.

When rolls have firmly set and can be sliced, dust with non-melting **Sweet New Snow (#03060)** decorating sugar.



All products referenced herein have a  or 
designation and fully comply with Jewish dietary laws.

Italian Rum Cake

Vienna Sponge Cake Mix (#22028)	7 oz.
Cake Flour	12 ½ oz.
Corn Starch	2 oz.
Sugar	14 oz.
Crème Patissiere (#24005)	3 ½ oz.
Margarine or Shortening	14 oz.
Whole Eggs	1 lb.
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Rum-Soaked Raisins, drained	1 lb.
Candied Lemon or Orange Peel, chopped	5 oz.
Sun-Dried Cherries, chopped	2 oz.
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	5 lbs. 12 oz.

1. Using a paddle, combine all ingredients except fruits on high speed for 2 – 3 minutes.
2. Gently fold in the fruits.
3. Scale at 1 lb. 6 oz. for small bundt molds.
4. Bake at 335° – 350° F for about 60 minutes.
5. Allow cakes to cool and then dust with non-melting **Sweet New Snow (#03060)** decorating sugar.



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