



# Food For Thought Recipe and Allergen Card

## Sponge Cake

### 100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	900g
Margarine	C000261	900g
Caster sugar	D001146	900g
Eggs		16
Baking powder	D001685	2 tsp

#### RECIPE METHOD – ALLERGENS

1. In a planetary mixer with the beater attachment, add the **margarine** and the sugar
2. Beat on a high speed for 10 minutes until pale and fluffy
3. Slowly mix in the **eggs**, one by one to prevent the mixture from splitting
4. Scrape down
5. Add the baking powder to the **flour**
6. Add to the mixture and mix well
7. Pour mixture into tins, about half way up
8. Cook at 170°C for around 20-25 minutes or until the cake springs back to the touch or a skewer come out clean
9. Cool

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

**Milk**

**Eggs**

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...