

KETAPANG SPONGE CAKE



PT MANUNGGAL PERKASA

Ingredients:

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| 1. | Rafflesia Wheat Flour | 200 g |
| 2. | Granulated Sugar | 190 g |
| 3. | Ammonium Bicarbonate | 0.2 g |
| 4. | Eggs | 2 pcs |
| 5. | Water | 90 g |
| 6. | Emulsifier | 10 g |



How to Make :

1. Dissolve the ammonium bicarbonate in water and set aside.
2. Beat the eggs, granulated sugar, and emulsifier until the mixture is fluffy.
3. Add the ammonium bicarbonate solution and mix well.
4. Add the wheat flour and stir until well combined.
5. Pour the batter into a piping bag and pipe into greased Ketapang sponge cake molds.
6. Bake at 200°C for 15 minutes or until fully cooked.
7. Remove from the oven and serve.

Yield: approximately 350 grams.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

