

**Chocolate Gateau Base Mix** is a complete mix which requires only the addition of water to make chocolate fatless sponges.

RECIPE	kg	Lb	oz	MAKE UP INSTRUCTIONS
Chocolate Gateau Base Mix	1.000	2	3	<ul style="list-style-type: none"> <li>• Add the water to the <b>Chocolate Gateau Base Mix</b> and whisk for 1 minute on slow speed</li> <li>• Scrape down</li> <li>• Whisk on middle speed for 8 minutes</li> <li>• For individual sponges, deposit 140g (5oz) into a 15cm (6") round tin and bake at 195°C (390°F) for approximately 20 minutes</li> </ul>
Water	0.550	1	3	
<b>Total</b>	1.550	3	6	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.