Jam and cream sponge sandwich

NZBK-033 · Cakes And Counter Sweets · 1 cake, 12 wedges

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

4 eggs

135 g caster sugar

120 g plain flour

15 g cornflour

130 g raspberry jam

250 mL cream

PREPARATION

1. Whip eggs with sugar until ribbon stage.
2. Fold in sifted flours and divide between two 20 cm tins.
3. Bake at 175°C for 18–22 min.
4. Cool, fill with jam and whipped cream, refrigerate.

ALLERGEN CHECK

Wheat, egg, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-033-jam-and-cream-sponge-sandwich