



EDMONDS FIELDER'S CLASSIC SPONGE TM 5



Total: 35min
Preparation: 15min



16 portion(s)



easy

ACCESSORIES YOU NEED:

Butterfly

Ingredients

Sponge

3 eggs separated
110 g white sugar
1 pinch salt
55 g cornflour
1 tsp flour
1 tsp baking powder

Preparation

1. Thoroughly wash and dry TM bowl.
2. Grease and line a 20cm cake tin, or 2 x 20cm sandwich tins.
3. Place a separate bowl on top of the TM lid and weigh in cornflour, flour and baking powder.
4. Mill sugar 2 seconds/speed 10 and set aside.
5. Add egg whites and salt to TM bowl, insert butterfly whisk and mix 30 seconds/speed 3.5 or until egg whites are stiff.
6. Mix speed 3 and gradually spoon the reserved sugar through the hole in the TM lid until the sugar is dissolved (about 1 minute 30 seconds).
7. Leave butterfly in, add egg yolks and mix 10 seconds/speed 2.
8. Remove butterfly whisk.
9. Add flour mix into TM bowl and mix 5 seconds/speed 2.
10. Pour into prepared cake tin.
11. Bake 190C 15-20 minutes or until sponge springs back when lightly touched.
12. Leave in tin for 10 minutes before turning out onto a wire rack.



Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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