

Sponge Cake

The following sponge cake recipe will yield enough batter for all 5 of the ¼ sheet trays prepped with the decorating paste.

280 grams granulated sugar
114 grams AP Flour
16 grams baking powder
105 grams vegetable oil
375 grams whole eggs
154 grams whole milk

Using a stand mixer with the whisk attachment, mix the sugar, flour, baking powder, oil and eggs, at moderate to high speed for six minutes. Professional tip: Don't start the mixer on high speed or it will send your flour everywhere. At the end of the six minutes, the batter should be glossy, aerated (light and fluffy), and light-yellow in color. Add the milk and mix again for two more minutes. Make sure the milk is fully incorporated into the batter. Next, portion 200 grams of batter onto each chilled and decorated silicone mat. The sponge cake layer is going to be very thin when making dessert sushi. It must be. It should be about 1/8 of an inch thick and look like the picture below. Bake the sponge cake immediately after mixing. I baked it in a confection oven at 325°F for 8 minutes until slightly brown. Do not overbake the cake because it could cause it to be too dry and crack instead of roll.

