

# Castella H&wb Small Size Concept



## COMPOSITION

1 - Castella Cake Batter Sugar Reduced

### Castella Cake Batter Sugar Reduced 30 g

#### Ingredients

Sugar	80 g
Whole Eggs	460 g
Honey	60 g
Colza/Rapeseed Oil	70 g
Easy Acti Castella 15% 5_50551	150 g
Acti Sugar Replacer 5_48774	56 g
Wheat flour all purpose	92 g

#### Working Method

In a mixing bowl with a whisk mix all ingredients but the oil for 2mn at medium speed and 4 min at high speed. Add the oil and mix 1 min. at low speed. Density should be at 40-43. Spread on a 20X30 cm frame lined up with baking paper

🕒 50 ▶ Oven Type: Deck 🌡️ Top Temperature: 170  
🌡️ Bottom Temperature: 150 ➡️ Closed 🔥 10% Water loss

## TIPS & TRICKS

Coming out of the oven it is usual to drop the tray from a high of 10 to 15 cm to shock the cake and reduce the collapse then flip it over on a baking paper to cool down and keep the top moist.

## HIGHLIGHTED COMMENTS

Cut a piece of 12gr to fit in the 4 types of the 'Small Size Concept'.

### Nutritional Values per 100gr



Energy	Energy KJ	Fat / Saturated Fat	Carbs / Sugars	Proteins	Fiber	Salt	Sodium
334.7 kcal	1403.07 KJ	14.35 g / 3.27 g	37.99 g / 15.76 g	10.38 g	2.49 g	0.49 g	196.52 g