



TYPES OF SPONGES

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Butter cakes - contain solid butter or other shortening.

Sponge type cake 1 - contains a high rate of egg to flour and oil/melted butter. Example: Chiffon cake

Sponge type cake 2 - Contains a high ratio of eggs to flour but no butter, oil or any form of fat. Example: Angel food cake.



BUTTER CAKE



SPONGE TYPE 1



SPONGE TYPE 2

GENOESE SPONGE

- Named after its place of origin Genoa in Italy, it is a light and airy sponge.
- Similar to basic sponge cake but contains melted unsalted butter, which in turn gives a tenderer and flavourful sponge cake.
- Made by **whisking method**

whole eggs + sugar whisked to ribbon stage over double boiler

removed when temperature is 32 C and whisked until temperature is 24 C

flour is folded in melted butter, then folded in eggs by cut and fold method

- Genoese can be made by omitting butter and will then be known as fatless sponge.
- Sponge should be wrapped in a plastic wrap and stored in cool and dry environment.



CHIFFON CAKE

- It is a very light and airy sponge and has characteristics of both butter cake and sponge.
- Chiffon cake uses oil instead of butter as used in butter cake and whipped egg whites are added to provide aeration.
- Egg yolks added separately give it distinct yellow colour.
- It is made by whisking method –

All dry ingredients sifted together



Egg yolks and sugar are whisked together until light and creamy



Oil is added and flour is folded in



Meringue with egg whites and remaining sugar is made and added to the flour and oil mixture

- Sponge should be wrapped in a plastic wrap and stored in cool and dry environment.



ANGEL FOOD CAKE

- Angel Food cake is airy and because of its lightness and pure white colour it is said to be “the food of angels”.
- It has no egg yolks, fats or artificial leavener and relies only on stiffly beaten egg whites for leavening.
- It has highest sugar content of all the sponge cakes, which is needed to support and stabilise the whipped egg whites.
- It is made by **whisking method** –
egg whites are stiffly beaten with sugar
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cream of tartar + flour sifted together and carefully folded in the mixture
- Traditionally it is baked in tube shaped ring moulds.
- This cake should be made and used fresh , storing in frozen condition is not recommended.



VICTORIA SPONGE

- It is named after Queen Victoria, who popularised this cake in her afternoon teas.
- This sponge is usually sandwiched with jam and whipped cream. The top is not iced and can be dusted with icing sugar.
- It is made by **creaming method** –

Butter & sugar creamed



Eggs are added one by one



Flour is sifted with raising agents and folded in the mixture to form a smooth batter

- The cakes should be wrapped individually in plastic and stored in a cool and dry environment.



DEVIL'S FOOD CAKE

- It is a rich dark chocolate cake.
- Instead of using melted chocolate, cocoa powder is used while making this sponge, making it more profound and rich in chocolate flavour.
- This cake uses hot boiling water as main liquid to bind flour and cocoa powder as it contains less eggs.
- It is made by **creaming method** –

Butter + sugar creamed until light and fluffy



Eggs + flour + cocoa powder added



Hot water is added and mixed with other ingredients

- The cakes should be wrapped individually in plastic and stored in a cool and dry environment.



SWISS ROLL SPONGE

- It is a very soft sponge, baked in thin sheets at high temperature as low or medium heat will bake it into a biscuit.
- It is also known as **roulade**.
- It is made by **whisking method** –

Eggs separated and egg yolks are whisked with half of the sugar



Egg whites and remaining sugar are whisked together to form stiff peaks



Flour is folded in egg yolk mix and then egg whites are carefully folded in

- Melted butter can also be added in the last stage to add richness to the sponge.
- The cakes should be wrapped individually in plastic and stored in a cool and dry environment.



JACONDE SPONGE

- It is a decorative sponge and is mostly used for lining the sides of the cake.
- It is made in two stages - stage 1 is to make deco paste and stage 2 is to make the sponge.
- Various kinds of stencils are used to imprint designs onto sponge and used as side collar for cakes.
- It is made by whisking and creaming method.
- The cakes should be wrapped individually in plastic and stored in a cool and dry environment.



JAPONAISE SPONGE

- It's a crunchy base and combination of almond powder, flour, eggs with melted butter.
- This sponge is heavy in texture and give rich taste and feel once prepared.
- It is made by **whisking method** –

Adding 2/3rd of Almond powder to 1 part of meringue.



After mixing, piped onto baking mat forming circles or can spread with Palette knife.

- This cake should be used when required and not recommended to store a day beyond.



DACQUOISE SPONGE

- It's a French biscuit and gets its name from Dax, which is in southern part of France.
- It can be made by any nut powder and doesn't contain flour. It's a good sponge for people allergic to gluten.
- It is made by **whisking method** –

French meringue is combined with nut powder



Then piped in circles and baked until crisp.

- This cake should be used when required and not recommended to store a day beyond.



EGGLESS SPONGE

- People allergic to eggs or any religious implications can use this sponge.
- It can be made in any flavor and can substitute for any regular sponge.
- It is made by **Creaming method** –

Butter and condensed milk is creamed until light and fluffy.



Dry ingredients are then folded carefully and baked until cooled.

- It is made by **Whisking method** –
Oil , yoghurt baking soda and flour is used to create sponge.
- The cakes should be wrapped individually in plastic and stored in a cool and dry environment.

