

Chocolate Sponge Cake with Hi-maize[®] 260

Offers 3 grams of fiber per serving

Ingredients	Measurements
Eggs, Whole	4 eggs
Granulated Sugar	1 cup
Margarine, melted	1 1/2 T
Cocoa, sifted	1/4 cup
Boiling Water	4 T
Self Rising Flour	1 1/8 tsp
Hi-Maize[®] 260	1/3 cup

PREPARATION

Makes 1 cake (serves 10 - 12)

1. Pre-heat oven to 350° F.
2. Lightly grease a 9-inch cake pan and line the base with waxed paper.
3. Beat eggs with an electric mixer until fluffy, then gradually add the sugar and beat for 15 minutes.
4. Combine the butter, cocoa and boiling water, and fold into egg mixture.
5. Sift flour and then sift again over the egg mixture.
6. Add the Hi-maize resistant starch and gently fold them together.
7. Spoon the mixture into the prepared cake pan.
8. Bake for approximately 50 minutes or until just firm to touch.
9. Cool

Note-The Nutrition Facts panel above is based solely on the formula shown and does not account for any changes that may occur processing or baking.

The information given is offered in good faith, but without guarantee. No patent liability is assumed.