



# BAKED FRESH

Your Education Update



## THIS MONTH IN FOOD Aug 23rd — National Sponge Cake Day

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Recognized as one of the oldest sweet goods, this type of cake is often used as the base of other desserts such as snack cakes, jelly rolls, Swiss rolls and Tres Leches.

## WHIPPING UP SPONGE CAKES

August celebrates the humble sponge cake, composed of only four essential ingredients: cake flour, eggs, sugar, and salt.

Along with angel food cake, the sponge belongs to the category of “foam cakes.”

Sponge cakes became well-recognized when bakers started using beaten eggs as a leavening agent in the mid 18th century. Often the batter was poured into elaborate molds, but also into two tin hoops—the precursor to modern cake pans.

To achieve its characteristic light texture, sponge cake uses whipped eggs. Similar to [angel](#)

[food cake](#), it relies on the leavening action of air whipped into and trapped by egg protein. The increase in volume is achieved by trapped air and water vapor that expand during baking.

Learn more at ASB's BAKERpedia page!

CONTINUE READING



## FEATURED WEBINAR: A Guide to Baking Ingredients

Are you new to this industry? Don't understand why we work with baker's percent? Can't seem to grasp the importance of flour? What minor ingredients are essential? In this 60-minute session, you will get a quick overview on ingredient functionality for all baked goods.

**Speaker:** Dr. Lin Carson

**Webinar length:** 60 minutes

WATCH NOW



## FEATURED COURSE: Flour Quality & Testing

Be better prepared to understand the impacts of flour quality changes in your bakery. Wheat flour is typically over 50% of your bread formulation, so small changes can greatly affect it's dough processing properties and the final bread quality.

**Certificate:** BAKERcertified Bread 2

**Course length:** 30 minute module + test

*Get group pricing for your team of 3 or more members! Email [sday@asbe.org](mailto:sday@asbe.org) for details.*

ENROLL NOW

# OVERHEARD AT THE HUB

ASB members and partners have contributed



rich technical knowledge to create the Education Hub to feed the workforce. I've already begun leveraging courses with our newest team members at Sugar Foods as part of their onboarding plan. It immediately improved the communication and comprehension of our processes, safety standards, and technical verbiage.

— Brittney Ohr, ASB Board Member & Director of Product Management and Development at Sugar Foods

## JOIN THE BUZZ!

Calling all student innovators...the 2025 Product Development Competition is here with the theme "Busy Bees" . Create a grab-and-go bakery product featuring honey and win big!

Submit Proposals by Nov 8, 2024 for a chance to present at the Competition Finals at BakingTECH 2025 in Orlando, FL – travel, hotel, and meals paid!

*Ready to showcase your baking skills and innovative ideas? [Read the full rules here.](#)*



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American Society of Baking | 1415 Shelby Street, Suite A, Indianapolis, IN 46203



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