

Creamy Blondies



Ingredients

Creamy Blondies

Sonique Cream Cake Vanilla	100%	2500g
Eggs	35%	875g
Oil	30%	750g
Water approx.	22,5%	560g

Filling

White chocolate drops	30%	750g
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Working Method

Method	Mix all ingredients into a smooth and developed batter. Approx. 2 minutes in slow speed followed by approx. 3 minutes in high speed. Mix the white chocolate drops in the batter until proper distribution
Scale	Approx. 2500 gram in aluminium baking forms of 60 x 20 x 5 cm (recipe is for two trays)
Baking	Approx. 55–60 minutes at 180
Finishing	After cooling down slice in desired size and shape and present

Extra Information

Remarks	The Sonnique Cream Cake batter is designed to be able to hold a variation of fillings
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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