

# Creamy Brownies



## Ingredients

### Creamy Brownies

Credin Cake Choco Extra Dark	100%	2500g
Eggs	35%	875g
Oil	30%	750g
Water approx.	22,5%	560g

### Filling

Chocolate Drops - Pure or Milk	30%	750g
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## Working Method

Method	Mix all ingredients into a smooth and developed batter. Approx. 2 minutes slow speed followed by approx. 3 minutes high speed. Mix the 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 plates)
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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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25-09-2021