

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
--------------------------------	-----	------

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
---------	---



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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com

23-01-2020