

Creamy Cake Mosaic



Ingredients

Creamy Cake Mosaic

Recipe Vanilla:

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

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

Method	Mix all ingredients of vanilla batter into a smooth and developed batter. Approx. 2 minutes slow speed followed by approx. 3 minutes high speed.
	Mix all ingredients of chocolate batter into a smooth and developed batter. Approx. 2 minutes in first gear followed by approx. 3 minutes in second gear.
Scale	Approx. 110 gram of the vanilla batter + 110 gram of the chocolate batter piped side by side on the bottom of the baking form. Pipe on top of that approx 115 gram of vanilla batter + 115 gram of chocolate batter side by side, but now chocolate on top of vanilla and vanilla on top of chocolate. (weights depending on size of baking form)
Baking	Approx. 55–60 minutes at 160

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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