

Creamy Cake Vanilla



Ingredients

Creamy Cake Vanilla

Sonique Cream Cake Vanilla	100%	5000g
Eggs	35%	1750g
Oil	30%	1500g
Water approx.	22,5%	1125g

Working Method

Method	Mix all ingredients into a smooth and developed batter. Approx. 2 minutes slow speed followed by approx. 3 minutes high speed
Scale	Approx. 450 gram (depending on the size of the baking form)
Baking	Approx. 55 – 60 minutes at 160°C.

Extra Information

Remarks	The Sonnique Cream Cake Vanilla 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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