

Creamy Cake Vanilla with Chocolate pieces



Ingredients

Creamy Cake Vanilla with Chocolate pieces

Sonique Cream Cake Vanilla	100%	5000g
Eggs	35%	1750g
Oil	30%	1500g
Water	22,5%	1125g
Filling		
Chocolate drops – Pure or Milk	30%	1500g

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. 500 gram (depending on the size of the 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
---------	---



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