

Creamy Cupcake Chocolate



Ingredients

Creamy Cupcake Chocolate

Credin Cake Choco Extra Dark	100%	1000g
Eggs	35%	350g
Oil	30%	300g
Water approx.	22,5%	225g

Topping

Crème au Beurre	50%	500g
Hazelnut Praline	10%	100g

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. 90 gram (depending on the cup size)
Baking	Approx. 30–35 minutes at 180
Mixing	Mix the Crème au Beurre with Hazelnut Praline until it becomes a fluffy crème
Finishing	After cooling down pipe a rosette of Hazelnut crème on top

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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