

Creamy Cupcake Chocolate



Ingredients

Creamy Cupcake Chocolate

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

Topping

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

Working Method

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| 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

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| 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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