

# Creamy Cupcake Raspberry



## Ingredients

### Creamy Cupcake Raspberry

Sonique Cream Cake Vanilla	100%	1000g
Eggs	35%	350g
Oil	30%	300g
Water approx.	22,5%	225g
<b>Topping</b>		
Crème au Beurre	50%	500g
Raspberry Liquor	5%	50g

## 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 Raspberry liquor until it becomes a fluffy crème
Finishing	After cooling down pipe a rosette of Raspberry 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](mailto:info@sonneveld.com). Our specialists are glad to assist you.

### Bakery Ingredients

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