

# Creamy Muffins Vanilla with Fruit filling



## Ingredients

### Creamy Muffins Vanilla with Fruit filling

Sonique Cream Cake Vanilla	100%	1000g
Eggs	35%	350g
Oil	30%	300g
Water approx.	22,5%	225g
<b>Filling</b>		
Bake stable fruit filling of your choice	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	Fill up the bottom of the cup with the vanilla batter. Apply fruit filling in the centre and top off with vanilla batter. Approx. 90 gram (depending on the cup size)
Baking	Approx. 30–35 minutes at 180

## 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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