

## Luxe Cake



### Ingredients

#### Luxe Cake

Sonique Luxe Cake	100%	10000g
Eggs	50%	5000g
Dairy Butter	50%	5000g

#### Filling:

Raisins (washed & air dried)	10%	1000g
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### Working Method

Method	Stir the dairy butter smooth and creamy in the machine bowl with whisk guard. Add eggs first and at last Sonnique Luxe Cake. Mix the ingredients well, then whipping about 5 minutes in second gear. After this mix in the raisins in first gear
Scale	Approx. 440 grams for cake tin 20 x 9 x 7 cm
Baking	Approx. 50 minutes at 170-180°C

### Extra Information

Remarks	The butter can be replaced wholly or partially by margarine. Also it is possible to add taste, for example with lemon zest
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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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