

Orange Muffins



Ingredients

Orange Muffins

Sonique Special Cake	100%	10000g
Eggs	36%	3600g
Water approx.	10%	1000g

Butter Cumbs

Flour	42%	840g
Sugar	32%	640g
Diary Butter	25%	500g
Salt	1%	20g

Filling

Half Apricots (approx. 280 pieces)

Working Method

Processing	Make butter crumbs
Kneading	Mix all ingredients together in the first gear for approx. 3 minutes Scratch the pelvis and mix everything once again in the second gear for a period of 2 minutes Specific gravity approx. 1010 g/l
Processing	Place in the cupcake baking cups a little of butter crumbs Spray a small cap of batter on top of the crumbs Lay a half apricot on top of the batter and fill the complete cup with batter
Baking	Approx. 20-25 minutes at 200-210°C



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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