

# Pound Cake



## Ingredients

### Pound Cake

Flour (specially for sponge cake)	41%	1000g
Sugar (fine)	44%	1100g
<b>Sonique Sponge Cake Concentrate Luna</b>	<b>15%</b>	<b>375g</b>
Total of dry components	100%	2475g
Eggs approx.	50%	1240g
Butter	50%	1240g

## Working Method

Mixing	First mix the butter a little smooth. Add all other ingredients and mix with the whisk together 1 minute at low speed and 8 minutes at high speed. Specific gravity: 750 g/l
Scale	Scale approx. 400 grams of batter into baking tins approx. 20 x 9 x 7 cm
Baking	Approx. 50 minutes at 170-180°C (depending on the size of the baking tin)

## Extra Information

Remarks	For a better result, process the ingredients on bakery temperature
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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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