

Toffee Apple Pie



Ingredients

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Shortbread	
Sonextra Bruin (Sonextra brown)	2000g
Dairy Butter	500g
Sugar	400g
Flour	200g
Water approx.	60g
Toffee Cake Batter	
Credi Toffee Cake	2500g
Rapeseed Oil	1000g
Egg	875g
Water approx.	500g

Decoration

Apple slices

Working Method

Method	Shortbread: Mix all ingredients to a homogenous dough. For better processing, prepare the shortbread dough at least one day in advance and keep it in a cool place
Moulding	Roll the shortbread dough into a slice of 2,5 mm. thickness. Spread the dough slice over the flan baking tins with a 24 cm diameter. Press on and cut the excess dough. The flan baking tins then contains about 200 grams of shortbread dough
Cake	Toffee cake batter: Mix all ingredients approx. 4 minutes on low speed with whisk till a smooth batter
Scale	Divide approx. 250 grams batter in each flan baking tin
Decorating	Decorate each flan baking tin with approx. 200 grams apple slices
Baking	Approx. 35 minutes at 160°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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