

Toffecake with Sunflower Kernels



Ingredients

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Batter Toffecake	
Credi Toffee Cake	1250g
Rapeseed oil	500g
Egg	440g
Water approx.	310g
Filling 1 - Sunflower kernels	
Roasted sunflower kernels	1250g
Credicrem Toffee	1250g
Filling 2 - Toffee-bavaroise	
Light whipped cream	1250g
Credicrem Toffee	250g
Credi Fond Neutral	280g
Warm water approx.	280g

Finishing:

Credicrem Toffee
Roasted sunflower kernels

Working Method

Cake	Toffecake: Mix all ingredients approx. 2 minutes at low speed. Fill two cardboard baking forms 27 x 38 cm. and bake approx. 35 minutes at 160°C
Filling	Sunflower kernel filling: Mix both ingredients and spread this over both baked cardboard baking forms with toffecake
Filling	Toffee-bavaroise filling: Mix at first Credi Fond Neutral with warm water. After that mix all other ingredients in. Divide this filling over both baking forms on top of the sunflower kernel filling. Place in freezer and leave it there to firm
Finishing	Bring on cover jelly and decorate with Credicrem Toffee and/or roasted sunflower seeds

Extra Information

Remarks	The used cardboard baking forms have the size 27 x 28 cm.
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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. Our specialists are glad to assist you.



Bakery Ingredients

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