

# Winter Cake

## Ingredients

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### Winter Cake

Sonique Special Cake	100%	10000g
Liquison Short Cake	30%	3000g
Eggs	36%	3600g
Water approx.	10%	1000g

### Decoration

Chocolate Cream

Chocolate

## Working Method

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Kneading	Mix all ingredients together for approx. 3 minutes in the first gear Scratch the pelvis and mix it again for approx. 2 minutes in the second gear The specific weight is approx. 1010 g / l.
Scale	Approx. 375 grams of batter into a baking tin (20 x 4 x 10 cm)
Baking	Approx. 50 minutes at 180°C
Finishing	Mask with the chocolate cream and decorate with chocolate as desired



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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