

ALMOND BISCOTTI



You will think this biscotti is the best biscotti you have ever tasted. Because it has such a long shelf life, biscotti can be packaged, displayed in your showcase, or added to a wide variety of seasonal gift packages. It has been proven that consumers prefer “All Natural” over “Organic” items, so why not cash in on the profits now? This recipe, using our All Natural Crème Cake Mix, allows you to make an all natural claim - and - it can be made by even a novice baker. Ask your sales representative about all of our “All Natural” line of products helping you to produce items that contain no chemical additives, no preservatives, and No Trans Fats.

FOR ADDED SALES & PROFITS FOR YOU

Have your sales staff understand the impact that an “All Natural” label can have on your customers and total sales and profits. Be sure to charge a premium price for this premium product. Prepackage them for a quick impulse sale. And...sample...sample...sample.

ALMOND BISCOTTI RECIPE

10 lb.		All Natural Crème Cake Mix
3 lb.	12 oz.	Whole Eggs
2 lb.	12 oz.	Butter
4 lb.		Bread Flour
4 lb.		Almond pieces
	1 oz.	Pure Almond Extract



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco All Natural Crème Cake Mix
- Chocolate Coating

1. SCALE & MIX



Place all ingredients in mixing bowl. Mix for 4 minutes in low speed.

2. ROLL OUT & BAKE



Scale into 2 lb. loaves. With floured hands, shape into flat loaves on parchment lined pans at least 4 inches apart. Bake at 330 F for 25 -30 minutes (until Firm). Loaves should just begin to turn color. If they color too quickly, reduce the baking temperature or cover with paper.

3. COOL & CUT



When cool, cut into 1/2 inch slices; then place the slices on their side on a parchment lined baking pan

4. RE-BAKE



Bake another 10 minutes to toast sides. Biscotti can also be dipped in chocolate.



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com