

*All* about  
*Nut butters*  
& NUT PASTES




AMERICAN ALMOND PRODUCTS

*Nut butters and nut pastes are prepared from either raw or dry roasted nuts that can be ground with or without sweeteners. They give baked goods and sweets an authentic nut flavor that cannot be baked out. The process of grinding releases oil and intensifies nuttiness. (Think of the difference in the taste of a few shelled peanuts and peanut butter.)*

*We refer to unsweetened ground fresh roasted nuts as nut “butter”. And when the ground nut butter is sweetened with pure cane sugar we call it a nut “paste”.*





**nut butters** *There are many ways to use nut butters in modern and traditional baking and confectionery. Use them in any recipe, such as butter cookies, where a pronounced nut taste is desired, or as in buttercream icing or ice cream. When combined with dairy butter, their nutty flavor is enhanced. And for vegetarian and vegan baking, nut butters are an ideal way to mirror some of the richness of dairy butter while providing the healthfulness of a whole food.*

**WHEN ADAPTING** a formula to accommodate nut butter, here are some points to keep in mind:

- > Nut butters contain approximately 50% by weight of naturally occurring oils. Much of this oil is released when roasted nuts are ground. Adjust your formula to account for additional fat.
- > When adapting a cookie dough formula, for example, substitute a nut butter for up to 25% of the fat in formula.
- > Remember that there is no sugar and very little moisture in nut butter. Consider adding additional liquid to the formula to compensate.

*We make the following nut butters:*

- > Roasted Almond Butter
- > Roasted Peanut Butter (no additives)
- > Pistachio Butter
- > Walnut Butter
- > Cashew Butter
- > Roasted Pecan Butter
- > Roasted Filbert (Hazelnut) Butter

**nut pastes** *Our nut pastes are made by combining raw or roasted nuts with sugar to make a delightful confectionery paste for use in any formula where the rich flavor of nuts is desired. Our nut pastes are ground to a smooth paste and are the ideal way to add the intense sweet taste of each nut to a variety of products. The flavor of chocolate truffles, fudge candy, icings, mousses, cakes, cookies and ice creams can all be enhanced with our nut pastes. Because of their sugar content, nut pastes help a product stay moist and retain a chewy texture after baking.*

*We make the following nut pastes:*

- > Roasted Pecan Paste (special order)
- > Pistachio Paste
- > Roasted Praline (Filbert or Hazelnut) Paste
- > Walnut Paste

**PRALINE PASTE** One of our most popular, Roasted Hazelnut Praline Paste is made from dry-roasted hazelnuts which are ground and blended with sugar to make a smooth sweet paste just right for flavoring buttercream icings, puddings, ice creams and velvety fudges.

**NOTE**> Nut Pastes can be made from raw nuts that are cooked with sugar, such as for almond paste and marzipan. Apricot kernels may also be made into a paste of this type. Learn more about these three ingredients in other American Almond Products All About brochures.

**PACKAGING**> Our Nut Butters and Nut Pastes are available in 7 lb. vacuum packed #10 cans, 30, 35, or 45 lb. pails.

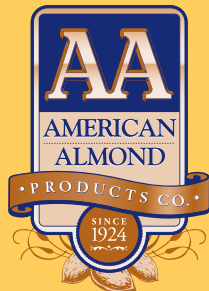
**STORAGE**> Once opened, all of our ingredients should be kept tightly covered. Our nut pastes are natural products that **DO NOT** contain partially hydrogenated stabilizers and are therefore trans fat free. Natural oil separation may occur over time in these products and should be stirred back in before using.

To speak with someone about these or other products, locate a local distributor, or call our customer service department at 800.825.6663.

Visit us for more information at [www.americanalmond.com](http://www.americanalmond.com)

*Ask for these other informational brochures:*

- › All About Almond, Kernel and Macaroon Paste
- › All About Crunch Toppings
- › All About Marzipan
- › All About Nut Flours and Other Nut Forms



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