

# ALL ABOUT SERIES

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## OTHER TRADITIONAL PRODUCTS

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IN ADDITION TO OUR NUT-BASED INGREDIENTS, WE ALSO OFFER SILKY SMOOTH, BRIGHTLY COLORED PIPING GELÉE, COCONUT MACAROON MIX AND CHOCOLATE MARBLE FOR USE IN CAKE BATTERS AND ICINGS.



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**CHOCOLATE MARBLE** is blend of cocoa power, sweeteners and some oil designed to simplify the preparation of making chocolate-flavored buttercream, cake batter or cheesecake batter. Add Chocolate Marble until the desired color and flavor is reached.

**COCONUT MACAROON MIX** All that is needed to make coconut macaroon cookies is boiling water. Simply add 150g of boiling water to 400g of the dry mix, then portion the batter onto sheet trays and bake at 325°F convection for approximately 18 - 22 minutes. The moist batter is easy to deposit or pipe into individual cookies. Spread the batter out to use as a the base for bar cookies or use it to make tart or pie shells.

**PIPING GELEE** Our brightly-colored piping gelee is ideal for decorating or writing on celebration cakes. It doesn't bleed or run into icing and retains its bright color.

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