

**ALL ABOUT**  
SERIES  
**READY-TO-USE FILLINGS**



OUR "SCHMEAR" PRODUCTS ARE READY-TO-USE, BAKE STABLE FILLINGS. OUR POPPY BUTTER AND PRUNE BUTTER ARE CLASSIC FILLINGS FOR YEAST BREADS, DANISH PASTRIES AND DESSERTS.



BEHIND EVERY  
GREAT BAKER™

# ALL ABOUT SERIES READY-TO-USE FILLINGS



**SCHMEAR BY AMERICAN ALMOND** Thought to come from the Yiddish word *shmirin*, meaning to schmear or to spread, a “Schmear” makes filling a dough or pastry a breeze. Our “Schmear” products capture the true flavors of the three most popular bakery fillings: almond, chocolate and cinnamon. Our Almond “Schmear” has a bright burst of almond flavor and a moist texture even after baking. Chocolate “Schmear” is a satiny, dark bakeable filling with a robust chocolate flavor. Chocolate “Schmear” can also be used as a cocoa glaze. Our Cinnamon “Schmear” is indispensable when making swirled bread, raisin bread or sticky buns.

Use any of our “Schmear” fillings in Danish pastries, filled croissants, turnovers, rugelach, cookies or filled scones. To add an unexpected layer of flavor, spread any of our “Schmear” fillings in the bottom of a fruit pie or tart before filling and baking. The natural flavor in our “Schmear” fillings withstand baking, retaining their full flavors.

*NOTE: Our Almond “Schmear” is not a replacement for Almond, Kernel or Macaroon Paste. It is formulated especially for use as a thin, spreadable filling with an intense almond flavor.*

**POPPY BUTTER** is a smooth blend of finely milled Dutch blue poppy seeds and sweeteners cooked to a semi-firm consistency. It can be used directly from the can or pail as a filling for Eastern-European style pastries and breads. Because it has a high percentage of poppy seeds, our filling has a thick texture. Some bakers may add some liquid, vanilla extract, lemon juice or brandy before using to adjust its consistency.

**BAKERS HUNGARIAN LEKVAR** is a natural prune purée made by cooking California-grown dried plums with sugar to make a smooth, thick and spreadable fruit butter. It is used to fill Danish pastries, kolachy (kolache), hamantaschen, rugelach and sweet yeast breads. It can also be used as a spread directly from the can or pail for bread, rolls, toast or yogurt.



Barry Callebaut USA LLC  
800-8ALMOND | [info@americanalmond.com](mailto:info@americanalmond.com)



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