

All about crunch

TOPPINGS



AMERICAN ALMOND PRODUCTS

American Almond Crunch toppings add flavor, color, eye appeal and texture to all sorts of cakes, creams, bar cookies and candies.





coconut crunch American Almond's Toasted Coconut Crunch is widely used in the doughnut industry. Glazed cake doughnuts topped with this crunch are a favorite in almost every retail bakery and doughnut shop. They're also a crunchy, colorful finish to the sides of iced cakes, frozen desserts, cheesecakes and chocolate-dipped spritz cookies.

THE FOLLOWING COCONUT CRUNCHES ARE AVAILABLE FROM AMERICAN ALMOND:

- >Nut Crunch
- >Dainty Crunch
- >Butterscotch Crunch
- >Butterscotch Nut Topping

crunchies are light, flavorful and crisp cookie pieces that make an ideal coating on frosted cakes, tarts and chocolate-coated novelties. For a simple bundt cake finish, grease a tube pan and "flour" it with crunchies. Pour in the batter, and bake! The cake will slide easily from the pan, and will have a delicious crunchy crust. Finish with a light dusting of powdered sugar.

WE OFFER CRUNCHIES IN:

- >Almond (of course)
- >Dark Chocolate
- >Vanilla Flavor

macaroon crunch is like a nugget of the finest Amaretto cookie—crisp and flavorful. Sprinkled on the edge of a frosted cake or the edge of a glazed fruit tart, macaroon crunch adds more than just a hint of almond. Blend this crunch into an apple crisp or crumble topping to add the taste and aroma of toasted almonds. Try sprinkling some of our macaroon crunch along the edges of your best-selling fruit-topped cheesecake to add a sparkle of almond taste.

nut brittle crunch are confectionery toppings that combine the taste, color and texture of nuts with a lightly caramelized sugar coating. Their delicate size adds visual appeal and lends a nutty flavor and sweetness to any dessert. Use them to add crunch to a frozen mousse, texture to a chocolate truffle or to finish a whipped cream torte.

WE OFFER THE FOLLOWING VARIETIES OF NUT BRITTLE CRUNCH TOPPINGS:

- >Almond Brittle Crunch
- >Peanut Brittle Crunch
- >Pecan Brittle Crunch
- >Pistachio Brittle Crunch
- >Walnut Brittle Crunch

PACKAGING >

5 lb., 10 lb. or 30 lb. poly-lined cartons and #10 cans.

STORAGE >

Always keep the container closed when not in use, and store in a cool and dry place away from strong odors.

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

Ask for these other informational brochures:

- > All About Almond, Kernel and Macaroon Paste
- > All About Marzipan
- > All About Nut Butters and Nut Pastes
- > All About Nut Flours and Other Nut Forms



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