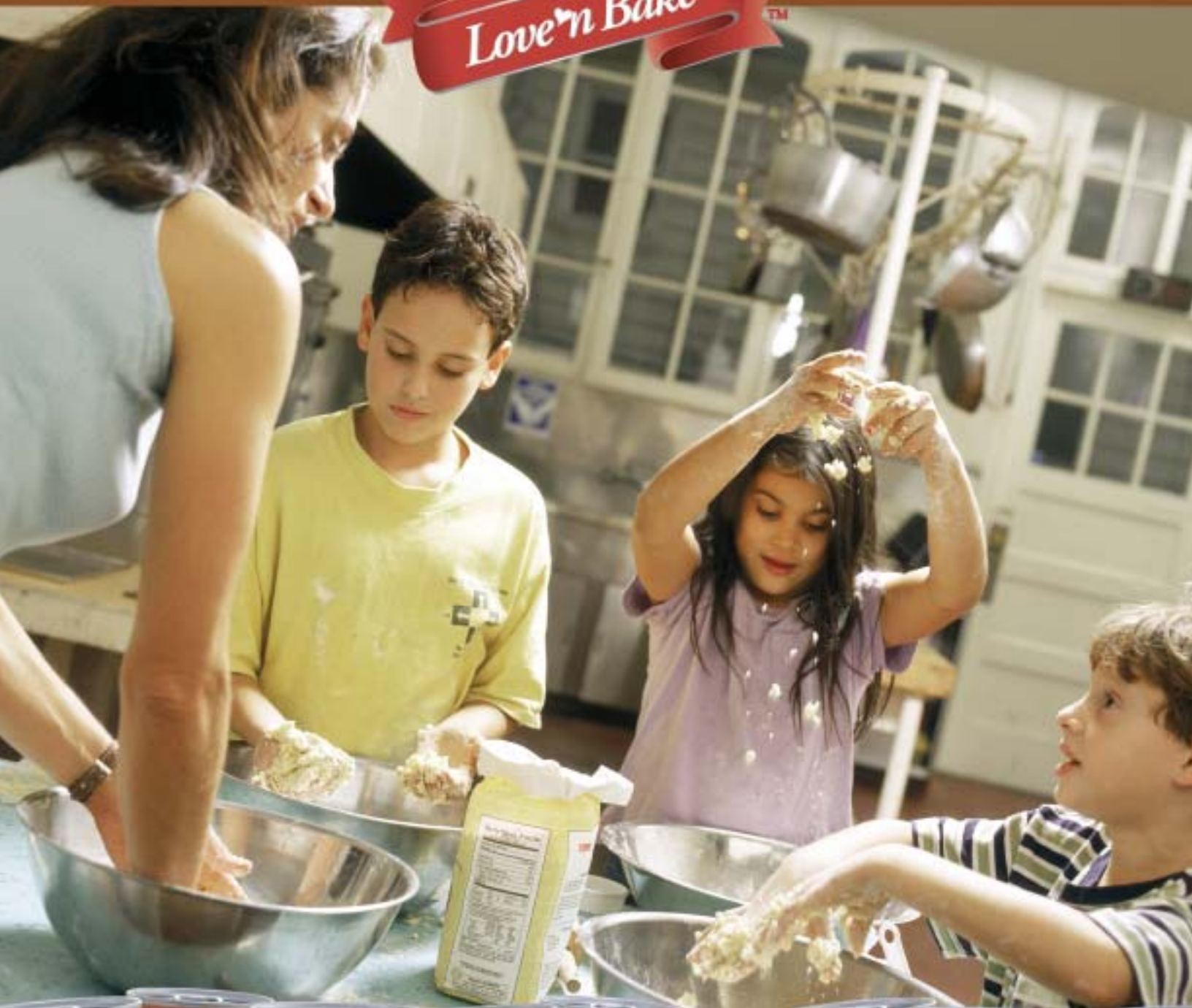


Love'n Bake



Home Baking Makes Memories

Natural, quality ingredients from American Almond Products Company

Recipes the whole family will enjoy.

Enjoy baking at home with these great tasting recipes featuring Love'n Bake™ ingredients. Be sure to join us at www.lovenbake.com for more easy recipes, fun tips and baking basics.



RUSTIC MACAROONS

YIELD APPROX. 3-1/2 DOZEN COOKIES

1 CAN LOVE'N BAKE™ ALMOND PASTE
2/3 CUP (5 OUNCES) GRANULATED SUGAR
2 TO 3 EGG YOLKS
1 TEASPOON GRATED ORANGE RIND, OPTIONAL
EGG WHITES, AS NEEDED
POWDERED SUGAR, AS NEEDED

[1] Combine the Love'n Bake™ Almond Paste, granulated sugar and orange rind, if using, in the bowl of a mixer with paddle on slow speed. Mix until the sugar is absorbed into the paste. [2] Gradually add the fresh egg yolks adding just enough to form a pliable dough. The mixture should not be too soft or sticky. Scrape the bowl then beat on slow speed until the mixture is smooth. [3] Divide the dough into two uniform balls. Roll each piece of dough into a rope 1/2-inch in diameter. Cut each piece of dough into 1/2-inch long pieces. [4] Moisten the palms of your hands with some egg white then roll each piece of dough into a small ball. Lightly toss the dough in the powdered sugar to coat. Place them spaced 1 1/2-inch apart on parchment paper-lined baking sheets. [5] Let the formed cookies stand for 2 to 3 hours to form a crust. [6] Preheat the oven to 400°F. Using your thumb and first two fingers, slightly pinch each ball to form a rough triangle from the dough. [7] Bake the cookies until light golden brown in color, approximately 10 minutes. Remove the cookies from the parchment to cool.

Recipe courtesy of Malverne Pastry Shop
Malverne, New York



CHOCOLATE RUGELACH

YIELD 4 TO 5 DOZEN PASTRIES

2 1/2 CUPS ALL-PURPOSE FLOUR
1/2 TEASPOON SALT
8 OUNCES CREAM CHEESE, CUT INTO CHUNKS
2 STICKS (8 OUNCES) BUTTER, CUT INTO CHUNKS
1 CAN LOVE'N BAKE™ "SCHMEAR" CHOCOLATE FILLING

[1] Place the flour, salt, cream cheese and butter in bowl of food processor with metal blade. Process until a smooth dough forms, about 10 to 20 seconds. [2] Wrap dough in plastic and chill at least 1 hour before using. [3] Divide the dough into 4 pieces. On a lightly floured surface, roll one piece of dough into a 9-inch circle about 1/8-inch thick. With a pastry cutter, cut dough into 16 pie-shaped wedges. Spread a scant teaspoon of "Schmear" Chocolate Filling on each dough wedge. Roll the dough up starting from the wide end. Place on an ungreased baking sheet. Repeat with the remaining dough. [4] Bake in a preheated 350°F oven until golden brown, about 20 minutes. Cool on wire racks.

Try This Recipe Using Love'n Bake's™ "Schmear" Almond Filling, Cinnamon Filling, Poppy Seed Filling or Prune Lekvar.



CINNAMON BUNS

YIELD 8 HUGE OR 12 LARGE BUNS

1/2 CUP WARM WATER
4 TEASPOON ACTIVE DRY YEAST
1/4 CUP SUGAR
1/2 CUP MILK
3 TABLESPOON BUTTER
2 EGGS
3/4 TEASPOON SALT
1/4 TEASPOON CARDAMOM
4.4 1/2 CUPS FLOUR
1 CAN LOVE'N BAKE™ "SCHMEAR" CINNAMON FILLING

GLAZE

1 STICK BUTTER, SOFTENED
1/4 CUP CREAM CHEESE
1 1/2 CUPS CONFECTIONERS' SUGAR
1/2 TEASPOON LEMON JUICE
PINCH SALT

[1] Combine water, yeast and sugar in a small bowl. Set aside. [2] Scald milk until heated but not boiling. Stir in butter until melted. Add eggs and salt then combine in the bowl of a mixer with the yeast. Stir in the flour a little at a time to make a soft, sticky dough. Knead on medium speed until a smooth, soft dough forms, about 8 minutes. Cover and let rise until doubled. [3] Flatten the dough on a well-floured surface. Roll it out into a 12" x 20" rectangle. Spread evenly with the "Schmear" Cinnamon Filling. Roll the dough up into a tight log. Cut the dough into 8 or 12 uniform pieces. [4] Position the pieces of dough in a well-buttered 9" x 13" baking pan with sides touching. Cover loosely with plastic wrap and let rise until doubled, 45 minutes to 1 hour. [5] Bake in a preheated 350°F oven until well browned, about 35 to 45 minutes. [6] Whisk together icing ingredients until smooth. Spread on buns once they are cool.

Where to Buy Love'n Bake Products.

Please visit us online at www.lovenbake.com for the latest information on where you can purchase our quality ingredients that the whole family will love! You'll also find helpful tips, and more mouth-watering recipes. *Enjoy and happy baking!*

