

Food Products

ALL PURPOSE STABILIZER

Keep pie meringues, whipped cream and coffee cake icing from separating with All Purpose Stabilizer. Stabilizer has an agar-agar base and it's easy to use. Instructions included.

33243 Stabilizer, 8 oz. \$2.69

ALMOND PASTE

Almond paste is an essential in many Scandinavian treats. Use almond paste for kranssekage, coffee cake, cookies, marzipan, and more. Packed in two convenient sizes.

14680 Almond Paste, 8 oz. can \$ 6.29
23094 Almond Paste, 7 lb. 46.50

BAKER'S AMMONIA

Pure powdered ammonium carbonate is the leavening of Grandma's cookies. Now you can use those recipes too. Recipes included.

617138 Baker's Ammonia, 3 oz. \$ 3.49
617150 Baker's Ammonia, 10.75 oz. 8.79
60186 Baker's Ammon., 5 lb. Bulk 23.59

COMMERCIAL CAKE MIX, GENERAL MILLS

For tiered cakes you want a cake that has fine quality, but is firm enough to stand up to tiering. This cake mix is specially formulated for quantity use. It produces a fine textured, light cake without sacrificing firmness that makes it so good for tiered cakes. You'll be delighted with the quality. One box makes 90-100 cupcakes. 5 pounds per box, 6 boxes in a case.

15857 Cake, White \$ 15.99 box
67156 Cake, White 89.00 case
77542 Cake, Yellow 15.99 box
77623 Cake, Yellow 89.00 case
77631 Cake, Devils Fd. 15.99 box
77658 Cake, Devils Fd. 89.00 case

CAKE & COFFEE CAKE FILLING

Add a special tangy taste treat to your coffee cakes, cakes and pastries. These 2-lb. bags of filling are ready to be piped directly onto your cakes or pastries. Use in coffee cakes, pastries or between the layers of birthday or wedding cakes. Their tangy fruit taste is a special treat. 2-lb. squeeze bag.

578193 Apple Filling \$5.89
52264 Apricot Filling 4.99
30252 Bavarian Filling 3.49
537780 Cream Cheese Filling 7.19
29947 Lemon Filling 3.19
29912 Raspberry Filling 4.99
29920 Strawberry Filling 6.29

CHEFMASTER MERINGUE POWDER

Fine grain meringue powder for use in royal and buttercream icing and meringue pie topping. Directions on resealable jar.

82260 Meringue Powder, 5 oz. \$4.99
50741 Meringue Powder, 10 oz. 7.69

OETKER CLEAR GLAZE

Clear Glaze for fresh fruit pies, tarts, and cakes. Just add water or fruit juice and cook to boil. When Clear Glaze is cool spoon over fruit. Two .35-oz. packages.

554022 Clear Glaze \$1.59

CLEARJEL (CLEARJEL-A)

Clearjel is recommended for canning fruit pie fillings at home, but it's also great for creamy custards, sauces, gravies and puddings.

Clearjel is acid stable. It is easy to use, has no starchy taste, a smooth texture.

83798 Clearjel, 1 lb. \$ 4.50
538159 Clearjel, 5 lb. 20.69

CLEARJEL, INSTANT

Create glazed berry pies with little effort. Instant Clear Jel does not require heat to thicken. It will thicken once liquid is added. Instant Clear Jel is freezer stable. For use in fillings that will be used soon after preparation. Recipes included.

588334 Instant Clearjel, 1 lb. \$ 6.19
588342 Instant Clearjel, 5 lb. 27.99

COLOR FLOW MIX

Color flow, the thinned royal icing used for filling in royal icing outlines of drawings, is easy to make correctly with Color Flow Mix. Just add water and powdered sugar to make icing color flow designs. 4 oz. can yields about ten 1/2 cup batches. Instructions included.

85294 Color Flow Mix \$7.49 pkg.

COMMERCIAL PAN COATING

Cakes and breads won't stick with this brush-on pan coating. No taste to interfere with the flavor of your baked goods.

33855 Pan Coating, 1 lb. \$3.99

CALL TOLL FREE
1-800-328-6722

TWIN CITY METRO AREA CALL:
952-943-1508

DELUXE MERINGUE POWDER

Deluxe meringue powder is ideal for royal icing, meringue pie topping, marshmallows and icings. It doesn't yellow like raw egg white. A 1-lb. package contains the equivalent of 7 1/2 dozen eggs yet costs far less. Recipes included. Packaged in resealable jars.

638358 Deluxe Mer. Powder, 8 oz. \$5.79
23485 Deluxe Mer. Powder, 1 lb. 11.99
39764 Deluxe Mer. Powder, 8 1/2 lb. 54.99

EGG WHITE POWDER

Powdered egg whites, a necessity for people who make meringues, angel food and icings. Egg white powder does not yellow like raw egg whites and you don't have to find a use for the yolks. Add 1 1/4 tsp. egg white powder to 2 Tbsp. water for one whipped egg white, then use as your recipe specifies. Sodium lauryl sulfate added as a whipping agent. Pasteurized.

30430 Egg White Powder, 8 oz. \$ 8.85
24228 Egg White Powder, 28 oz. 32.50

FLUFFY DELIGHT

This icing aid adds character to your buttercream icing. If you like the smoothness and ease of handling of bakery icing, this will help you get it. Nice white color, good feel will be yours. Instructions on 8 oz. package.

58920 Fluffy Delight, 8 oz. \$6.69

FONDANT AND ICING SUGAR

Superfine powdered sugar, 200 times finer than regular powdered sugar, for the smoothest, creamiest, icings and fondants.

52876 Fond & Icing Sugar, 2 1/2 lb. \$ 5.19
30694 Fond & Icing Sugar, 5 lb. 9.99

GRAYSLAKE UNFLAVORED GELATIN

When you need the best gelatin for making gumpaste, gelatins, jelly candies, and marshmallows you'll want this pharmaceutically pure 90% protein gelatin. 225 bloom.

34177 Grayslake, 1 lb. \$15.95

MACAROON COCONUT

Fine, dried coconut for use in candies, cookies, and icings. Recipes included.

94285 Macaroon Coconut, 8 oz. \$2.29
26166 Macaroon Coconut, 2 lb. 7.99



MACAROON COOKIE MIX

Make tender, moist macaroons the quick easy way with Macaroon Cookie Mix. Just add water, mix and pipe for six dozen small macaroons.

632740 Macaroon Cookie Mix, 2 lb. \$10.99

MARZIPAN

Our marzipan is made from lightly roasted almonds and finely milled sugar giving it a fine texture and excellent flavor. Great for your favorite recipes. Its fine texture makes it excellent for modeling figurines and flowers too. 8 oz. pkg.

524034 \$8.99

POPPY SEED FILLING

The distinctive flavor of poppy seeds is present in many European recipes and now you can recreate those same recipes with our canned poppy seed filling. Vacuum packed cans.

29734 Poppy Seed Filling, 7 1/2 lb. \$31.99

POTATO STARCH

Superior to corn starch or flour for many thickening needs. Makes clearer puddings and gravies. Recipes on box.

46418 Potato Starch, 12 oz. \$3.89

POWDERED BROWN SUGAR

Make brown sugar icing for sweet rolls and cakes with powdered brown sugar or sprinkle on pancakes, bananas and strawberries for a tasty treat. Easy to use. 3 lb. bag.

62324 Powdered Brown Sugar \$6.95

PRALINE PASTE DARK

A rich dark hazelnut praline paste. Great for flavoring any of your creations: desserts, candies, icings, ice creams. Combine with chocolate to fill truffles and pralines. 8 oz.

513598 \$15.69

ROSETTE MIX

Easy to use rosette mix produces light, tender rosettes. Just add ginger ale or beer to rosette mix to make 3 1/2 to 4 dozen rosettes. 10 oz. package.

28665 Rosette Mix, 10 oz. \$5.99

ROYAL ICING MIX

Easy to make, hard drying icing for decorations, gingerbread, and flow work. Just add water to produce 2 1/2 cups of royal icing.

Directions on package.
72303 Royal Icing Mix, 1 lb. \$2.29

SETSQUICK

If you decorate in humid weather, this product is for you. Add a bit of Setsquick to your buttercream icing to help it keep from running and help it keep its gloss.

49832 Setsquick, 8 oz. \$6.49
30120 Setsquick, 1 lb. 12.49

SHEET GELATIN

The transparent window pane design of sheet gelatin makes it ideal for windows in gingerbread houses, gumpaste, and more. It's also great for gelatins. Package contains twenty 2 1/4 x 9 in sheets.

57177 Sheet Gelatin \$4.65

SUNSHINE ICING IMPROVER

Have you ever worried about your buttercream icing wilting or becoming translucent on a summer day? Sunshine Icing Improver is designed to help reduce those worries.

Just replace some of your butter or shortening to improve your icing's ability to stand up to heat. Recipe included.

603830 Sunshine, 1 lb. \$4.75

SWEETEX

Make white buttercream icings with less greasiness. Sweetex is a high-ratio shortening made specifically for icing. Replace your regular shortening with Sweetex for a less greasy icing. You'll find you can add more water, too.

597449 Sweetex, 1 1/2 lb. \$ 6.29
73563 Sweetex, 4 lb. 15.59

SWEETEX, BULK

617789 Sweetex, 50 lb. Bulk \$105.00

VANILLA BEAN

Delicate vanilla rich desserts taste different when made with different kinds of vanilla beans. Try the Madagascar and the Tahitian then choose the vanilla that best accents your creation. Vanilla beans are used to make vanilla sugar too.

44040 Madagascar Bourbon
Vanilla Bean \$9.99 pkg/2
549843 Tahitian Vanilla Bean 19.99 pkg/2

VANILLA SUGAR

From Sweden, Vanilla Socker is a fragrant tasty blend of dextrose sugar and vanillin. Adding it enhances all sweets and it's especially delicious when used as a topping on cakes, coffee cakes, and puddings. 120 gram (6 oz.) carton.

39713 Vanilla Sugar \$4.49

OETKER WHIP IT

Stabilizer for whipping cream, keeps whipped cream stiff for hours without separating. Ideal for cake decorating, topping desserts, and frosting cakes. Sprinkle on flan base to prevent fruit flans from becoming soggy. 20 grams (.7 oz) is enough for 2 cups of whipping cream. Two .35-oz. packages.

554014 \$1.19